

Prix fixe

BRASSERIE

Apéritifs

Glass of Prosecco D.O.C. 5.25
Glass of Champagne 6.95
Champagne Kir Royal 7.25
Pernod/Richard 4.00
Aperol Spritz 7.50
Hugo St. Germain 7.50
(Refreshing Prosecco over ice with St Germain elderflower liqueur, lime & mint)

LUNCH

2 Courses 12.90

(Starter and a Main Course)

3 Courses 15.90

(Everyday 12 – 3.30 pm)

Menu Prix Fixe

14th February – 27th February 2019

PRE-THEATRE

2 Courses 15.90

(Starter and a Main Course)

3 Courses 18.90

(Everyday 3.30- 6.30 pm)

Starters

Soups of the Day (please ask or see mirror)

Beetroot, sage and Goats cheese Terrine with shallots vinaigrette, crispy jerusalem artichokes (v)

Hake Scampi with saffron aioli, pickled carrots and coriander salad

Lamb Meatloaf with capers and caramelised onions, anchovies salsa verde

Grilled Mussels in garlic, Pernod and parsley butter or **Steamed** Mussels in white wine, shallots, garlic and cream

Chickpea and coriander falafels with hummus, aubergine and tahini v (vegan)

Brasserie style Salads (as a starter or main course)

Grilled Goat's cheese on bruschetta with poached pears, rocket and mustard dressing (v)

Sautéed Smoked Chicken salad, sundried tomatoes, new potatoes, house dressing

Roasted Flat Mushroom Gratin with comte cheese, radicchio and Roquefort dressing (v)

Main Courses

Provençal Beef Meatballs, confit garlic mashed potato, leek and mushroom sauce

Seafood Risotto of Prawns, mussels and clams, spring onion and tomato, garlic breadcrumbs

Slow cooked Pork Belly with roasted pumpkin, savoy cabbage, black pudding and apple sauce

Confit of duck with cassoulet of haricot beans, tomatoes, garlic, Toulouse sausages and fresh parsley

'Tartiflette' Gratin of potatoes with Reblochon cheese, buttered shallots and mushrooms (v)

Roast Cumberland sausages with creamy mash, shallots and mushrooms gravy

Sautéed spinach and feta cheese omelette with homemade French fries and petit salad (v)

Roasted Butternut squash and balsamic vegetable ragout with fried Halloumi, humus and tahini (v)
(vegan option with falafels instead of Halloumi)

Ala Carte Specials

(You can order these specials with any starter from the set menu)

'Steak & Frites' Chargrilled Entrecote with homemade French fries, herb and garlic butter & petit salad 6.00 Suppl.

Chargrilled Bavette steak with shallot and mushrooms red red wine bordelaise sauce and French fries 4.00 Suppl.

Tuna steak with sautéed chorizos, chickpeas, tomatoes French beans, new potatoes & confit tomato 6.00 Suppl.

Roast Magret of Duck, dauphinoise potatoes, braised red cabbage with cinnamon, green peppercorn sauce 5.00

Pan-fried Seabass fillets, lemon sautéed prawns, tender stem broccoli, sauce beurre blanc 5.00 suppl

Side Orders 3.50

Buttered Greens

Wilted nutmeg Spinach

French fries

Dauphinoise Potatoes

Sautéed new potatoes

Tomato and red onion salad

Rocket and parmesan salad

Extra Basket of Bread 1.50

Side Salad

Hummus or Marinated Olives

Mashed Potatoes

*V - Denotes végétarien dishes. All starters served with basket of French bread and butter. An optional 12.5% service charge will be added to your bill
Please refer to your waiter for any allergen information or dietary information*