

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

8th November – 21st November 2018

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)

Reblochon and Bacon Mac and Cheese with chilli crumbs and wild rocket

Beetroot cured Salmon Gravavlax with pickled carrots, buttermilk and mustard dressing, grilled sourdough

Creamy Mushrooms on grilled ciabatta, poached egg and parsnip crisps v

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

Roast flat Mushroom gratin with Comte cheese, radicchio leaves and Roquefort dressing v

Main Courses

Beef Stroganoff with confit garlic mash, sour cream and chives

Pan fried Rainbow Trout, cauliflower puree, roast pumpkin and savoy cabbage, brown butter sauce

Marjoram and chilli Corn-fed Chicken Supreme, creamy root vegetable and kale

Confit of Duck with braised puy lentils, steamed bok choi, roast carrots and rosemary red wine jus

Roasted Toulouse Sausages with mash potatoes and onion & mushroom gravy

Roast stuffed Aubergine with Quinoa and Mediterranean vegetables, pomegranate and gremolata (vegan)

Sautéed Spinach and Feta Cheese omelette, homemade French fries and petit salad v

Roasted Butternut squash and Mediterranean vegetable ragout with fried Halloumi, salsa verde & oregano 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 wine bordelaise sauce and French fries 4.00 supplement

(We recommend this bestselling and very flavoursome cut of France cooked no more than medium)

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, carrots red wine jus 5.00suppl.

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

Side Orders 3.50

Buttered Mixed Greens

Wilted nutmeg Spinach

French fries

Dauphinoise Potatoes

Chilli and garlic crushed 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