

# 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)*

**Set Lunch**  
**Two Courses £12.90**  
(Until 3.30 pm)

**Pre-Theatre**  
**Two Courses £15.90**  
(Until 6.30pm)

## Menu Prix Fixe

15th February-1st March

### Starters

Soups of the Day (please ask or see mirror)

Devilled Duck Livers on crispy ciabatta with watercress, capers and bacon vinaigrette

Potato, carrot and pea Spring rolls with sesame pickled carrots and wasabi mayo v

Brown Crab and Squid ink arancini with shaved fennel and saffron aioli

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

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

### Brasserie Salads (as a starter or main course)

Grilled Goat's cheese and Aubergine salad with roasted peppers, toasted pine nuts, balsamic v

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

Fried Halloumi and baked Beetroot salad, fine French beans, cherry tomatoes and olives v

### Main Courses

Homemade Shepherd's Pie with buttered French beans and roast carrots

Tossed Pappardelle with Asian style Cod ragout, chilli, garlic, lemongrass, ginger and baby spinach

Roast fillet of Pork with creamy mashed potatoes, Brussel sprouts and stilton sauce

Confit of duck with braised lentils, spring greens, roast carrots and red wine jus

Roasted Toulouse Sausages with mash potatoes and onion & mushroom gravy

Chargrilled Cheeseburger, cabbage and carrot slaw with sriracha mayo, homemade frites (£1 add egg or bacon)

'Tartiflette aux Champignons' gratin potatoes, reblochon cheese, shallots and mushrooms & buttered vegetables v

Roast stuffed red Pepper with Quinoa and tofu, Mediterranean vegetables, tomato and pepper coulis (vegan)

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

### 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 7.00 suppl

Chargrilled Bavette steak, homemade frites, red wine bordelaise sauce 5.00 supplement

Seared Tuna Steak with sautéed chorizo, Mediterranean vegetables, confit tomato 7.00 supplement

Magret of Duck, dauphinoise potatoes, bok choy, baked plums and buttered carrots, red wine jus 6.50 supplement

Pan-fried Seabass fillets, lemon sautéed prawns, tender stem broccoli, potatoes, sauce beurre blanc 6.50 suppl

### Side Orders 3.50

Garlic French Beans

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

### Bon Appétit

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