

# 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

7<sup>th</sup> June – 21<sup>th</sup> June 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)

Salmon fish cakes with sweet chilli dip and Thai salad

Ham Hock terrine with blackberry compote, sourdough and mixed leaves

Creamy thyme and garlic oyster mushroom with poached egg and brioche v

Grilled Mussels in garlic, Pernod and parsley butter

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 Mushrooms 'en croute' with Comte cheese, radicchio leaves and Roquefort dressing v

### Main Courses

Pan roasted sea trout with squid ink risotto, wilted spinach and saffron aioli

Grilled chicken breast with mixed vegetables, couscous, pickled red onion and stem broccoli

Grilled slow braised lamb shoulder with dill new potatoes, cucumber salad and garlic yogurt

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)

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

Red pesto linguine, raw courgette, parmesan, rocket and crispy shallots

### 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, homemade frites, red wine bordelaise sauce 3.00 supplement

Seared Tuna Steak with sautéed chorizo, Mediterranean vegetables, confit tomato 6.00 supplement

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

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

*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*