

# Prix fixe

## BRASSERIE

**Lunch**  
**Two Courses £10.90**  
(Until 3.30 pm)

**Set Menu**  
22<sup>nd</sup> June – 5<sup>th</sup> July 2017

**Pre-Theatre**  
**Two Courses £14.90**  
(Until 6.30pm)

### Starters

Soups of the day v (please ask or see mirror)  
Stone Bass Ceviche with chilli, lime, passionfruit and crispy crackers  
Ham Hock and pearl barley Risotto with peas, broad beans, parsley and English mustard  
Heritage Tomato, shaved Asparagus and Mozzarella Salad, sourdough crumbs, basil, walnut vinaigrette  
Escargot style grilled Mussels in garlic, Pernod and parsley butter  
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

Grilled Leg of Lamb, sautéed new potatoes, cucumber salad and chilli garlic yoghurt  
Hake Saltimbocca with curly kale, boulangere potato, beurre blanc  
Chicken Schnitzel, mashed potato, tomato, gherkin and pickled shallot salad  
Confit of Duck with roasted sweet potato, tender stem broccoli, caramelised orange, red wine jus  
Spinach and Ricotta Ravioli with a butter tomato sauce, fresh basil and chilli sourdough crumbs v  
Roasted Toulouse Sausages and Mash with an onion and mushroom red wine gravy  
Chargrilled Cheeseburger, crispy lettuce, mixed pepper relish, homemade frites ( add £1 egg, bacon or avocado)  
Fine Herbs, Spinach and Feta Cheese Omelette, French fries and petit salad

### Ala Carte Specials

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

Chargrilled Bavette steak, homemade frites, red wine bordelaise sauce 4.50 supplement  
'Steak & Frites' Chargrilled Entrecote with homemade French fries, herb and garlic butter & petit salad 6.50 suppl  
Seared Tuna Steak with sautéed chorizo, Mediterranean vegetables, confit tomato 6.50 suppl  
Magret of Duck with golden medallion potatoes, spring greens, cherry jus 6.00 supplement  
Pan-fried Seabass fillets, lemon sautéed prawns, tender stem broccoli, potatoes, sauce beurre blanc 6.00 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

### Bon Appétit