

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
Two Courses £12.90
(Until 3.30 pm)

Set Menu

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

Starter

Soups of the Day (please ask or see mirror)
Tempura Cod with a sweet chili mayo and leaf salad
Deep fried Brie with cranberry compote and watercress v
Ham Hock and pistachio terrine, prune compote, sourdough toast, caper and raisin vinaigrette, crispy kale
Grilled Mussels in garlic, Pernod and parsley butter or Steamed Mussels marinere in white wine, garlic and 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

Slow cooked Beef Bourguignon in burgundy red with celeriac puree and crispy parsnips
Grilled Hake fillet with Squid ink risotto, roast pepper coulis and gremolata
Twice baked pressed belly of Pork with braised sauerkraut, smoked sausages, spiced apple gravy, pomme puree
Confit of duck with roasted sweet potato, spring greens and carrots, caramelised plum, red wine jus
Spinach and cream chees ravioli with a tomato beurre blanc, topped with chilli crumbs v
Roasted Toulouse Sausages with mash potatoes and onion & mushroom gravy
'Tartiflette aux Champignons' gratin potatoes, reblochon cheese, shallots and mushrooms & buttered vegetables
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, raisin red cabbage, grilled orange, 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*