

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

2nd August– 15th August 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)

Muscovado and Vodka cured Salmon, artichoke hearts, broad beans and trevise salad, croutons

Roasted Beetroot, Goats cheese and oregano terrine, peas and lamb's lettuce, gremolata v

Sweet Sherry Duck Liver Parfait with pickled cucumber, fennel and watercress

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

Main Courses

Linguine Carbonara with poached egg, crispy leeks, chilli flakes and fresh parsley

Baked Sea Trout with cauliflower puree, samphire and broccoli, baby potatoes, beurre noisette

Beef Meatballs in Provençale Tomato Sauce, mash, rocket and parmesan salad

Confit of duck with baked sweet potato, steamed bok choy, roasted peaches and cinnamon 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

Homemade Goats cheese and Spinach lasagne, crispy onions and mixed leaves 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 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*