

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 £10.90

(Until 3.30 pm)

Set Menu

12th October – 25th October 2017

Pre-Theatre

Two Courses £14.90

(Until 6.30pm)

Starters

Soups of the Day (please ask or see mirror)

Dill and muscovado sea Trout Gravadlax with artichoke hearts, lemon dressing and ciabatta

Truffled Cauliflower Cheese Gratin with chilli and garlic crust

Ham Hock and Brussel sprout Terrine, grilled sourdough and cranberry compote

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 Pork Belly, whole grain mustard mash, honey parsnips and buttered greens

Salmon fishcake with roasted pumpkin, tender stem broccoli and spinach veloute

Beef Goulash with crushed sweet potato, coriander and spring onion, citrus yoghurt and watercress

Confit of Duck with roasted sweet potato, spring greens and carrots, caramelised plums

Beetroot and Crozier blue cheese gratin, grilled spring onion, sourdough crumbs and crispy egg v

Roasted Toulouse Sausages and Mash with an onion and mushroom red wine gravy

Mint and Dill Pancake with roast butternut Squash, ricotta, spinach and sage, beurre blanc walnut vinaigrette v

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 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 supp

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, fondant potato, roast butternut squash, runner beans, madeira 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