

'Steak & Frites' Special 21.90

Canadian grass fed, Black Angus Entrecote Steak with homemade fries, petit salad and maitre'd butter

Prix fixe

BRASSERIE

Apéritifs

Glass of Prosecco D.O.C. 5.25
Glass of Champagne 6.95
Kir 4.95
Champagne Kir Royal 7.25
Pernod/Richard 4.00

Lunch**Two Courses £10.90**

(Until 3.30 pm)

Set Menu

17th August – 30th August 2017

Pre-Theatre**Two Courses £14.90**

(Until 6.30pm)

Starters

Soups of the Day (please ask or see mirror)

Roasted Butterfly Sardines Bruschetta with red onion, piquillo peppers, rocket and lemon dressing

Beetroot and taleggio cheese gratin, poached egg, lambs lettuce and chilli crumbs

Potted chicken Liver Parfait with spiced butter, toast and cornichons

Grilled Mussels in garlic, Pernod and parsley butter or Steamed Mussels mariniere 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

Chorizo braised Chicken with puy lentils, carrots and spring greens, tarragon crème fraiche

Roasted Salmon fillet with bubble and squeak, sautéed swiss chard, white wine beurre blanc

Chilli and garlic grilled Lamb Gigot Steak, cucumber and mint salad, new potato and garlic yoghurt

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

Oregano Roasted Mediterranean vegetables with balsamic, fried Halloumi and tahini sauce 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 6.50 supplement

Chargrilled Bavette steak, homemade frites, red wine bordelaise sauce 4.50 supplement

Seared Tuna Steak with sautéed chorizo, Mediterranean vegetables, confit tomato 6.50 suppl

Magret of Duck, dauphinoise potato, mange tout, spring greens and carrots, red wine 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

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