

GLASS OF KIR ROYALE (125ML) 3,95
BLANC DE BLANCS BRUT WITH CASSIS

OLIVES 2,25

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

SAUCISSON SEC 2,95

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

BREAD 1,50

BASKET OF FRESHLY BAKED SOURDOUGH BAGUETTE
WITH BUTTER

FOUGASSE 3,95

LEAF SHAPED GARLIC BREAD WITH PARSLEY
AND SEA SALT

PISSALADIÈRE

TRADITIONAL WARM FLATBREAD FROM NICE WITH
CARAMELISED ONIONS, WITH A CHOICE OF EITHER

ANCHOVY 3,35

OR

REBLOCHON 3,95

ANCHOVIES, OLIVES

REBLOCHON CHEESE

AND PARSLEY

AND THYME

STARTERS

SOUP 4,35

SEASONAL, HOME MADE SOUP

RILLETTES 4,85

COARSELY SHREDDED DUCK AND PORK PÂTÉ WITH
TOASTED SOURDOUGH BREAD, SHALLOTS
AND CORNICHONS

HERITAGE TOMATO SALAD 4,95

SEASONAL HERITAGE TOMATOES WITH AVOCADO, ROCKET
CROUTONS, PINE NUTS AND SHAVED COMTÉ CHEESE

CALAMARI 5,95

BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND
PARSLEY WITH TARTARE SAUCE

FOIE GRAS 6,95

TERRINE OF DUCK FOIE GRAS WITH TOASTED BRIOCHE

RECOMMENDED WITH A 50ML GLASS OF

MONBAZILLAC DESSERT WINE 1,95

SEARED SCALLOPS 7,50

SEARED SCALLOPS WITH A FRISÉE SALAD, BACON
LARDONS AND A WARM PUY LENTIL, TOMATO AND GARLIC
DRESSING

SMOKED SALMON 6,25

SLICED SMOKED SCOTTISH SALMON WITH DILL,
SHALLOTS, BABY CAPERS AND CRÈME FRAÎCHE DRESSING

MOULES MARINIÈRES 5,75

MUSSELS COOKED WITH WHITE WINE, GARLIC,
SHALLOTS, PARSLEY AND FRESH CREAM

WARM ROQUEFORT SALAD 5,35

ENDIVE, WALNUT AND CROUTON SALAD WITH A WARM
ROQUEFORT CHEESE DRESSING

GRILLED PRAWNS 7,80

GRILLED TIGER PRAWNS WITH
GARLIC AND FLAT LEAF PARSLEY BUTTER

STEAK TARTARE 6,80

FINELY CHOPPED RAW BEEF MIXED WITH SHALLOTS,
CAPERS, CORNICHONS, EGG YOLK AND COGNAC

LUNCH & PRE-THEATRE MENU

12NOON -7PM DAILY (PLEASE SEE SEPARATE MENU)

2 COURSES 11,70 OR 3 COURSES 13,65

OPEN FOR BREAKFAST DAILY

LIGHT MAINS

RISOTTO VERT 9,95

RISOTTO WITH GRILLED ASPARAGUS, BROAD BEANS,
SPRING ONIONS, COURGETTE, GREEN BEANS,
BABY SPINACH, PESTO AND ROCKET

RATATOUILLE FEUILLETÉ 8,55

WARM PUFF PASTRY WITH RATATOUILLE, GOATS CHEESE,
BLACK OLIVES, CAPERS AND BASIL

CHICKEN AND WALNUT SALAD 9,95

CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM
LETTUCE, BABY SPINACH, SHALLOTS, FRENCH BEANS,
WALNUTS, CROUTONS AND A MUSTARD DRESSING

TUNA NIÇOISE 11,95

CHARGRILLED FRESH TUNA STEAK (SERVED MEDIUM
RARE) ON CLASSIC NIÇOISE SALAD WITH FRENCH BEANS,
CHERRY TOMATOES, BLACK OLIVES, PEPPERS, NEW
POTATOES, EGG, BABY GEM LETTUCE AND RED ONION

SALMON FISHCAKES 10,50

SAUTÉED SALMON FISHCAKES WITH BABY SPINACH SALAD,
DILL AND A WHOLEGRAIN MUSTARD SAUCE

MEAT & FISH

STEAK HACHÉ 8,95

'À CHEVAL' (WITH A FRIED EGG) 9,50

CHOPPED SPICED BEEF RUMP, CHARGRILLED WITH
FRITES AND A CORNICHON AND TOMATO RELISH

ROAST DUCK BREAST 13,50

PAN ROASTED DUCK BREAST (SERVED PINK) WITH
GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

LOBSTER FRITES 19,95

WHOLE LOBSTER WITH WARM GARLIC BUTTER, FRITES,
WATERCRESS AND DILL HOLLANDAISE

FISH PARMENTIER 11,95

COD, HADDOCK, PRAWN AND SALMON IN A CREAMY
WHITE WINE AND LEEK SAUCE, TOPPED WITH MASH
POTATO AND GRUYÈRE CHEESE

COD GOUJONS 10,95

BREADCRUMBED SLICES OF COD FILLET WITH
FRITES AND TARTARE SAUCE

LINGUINE WITH SEAFOOD 11,95

LINGUINE PASTA WITH TIGER PRAWNS, MUSSELS, CLAMS
AND SQUID SAUTÉED IN GARLIC, CHILLI, SHALLOTS,
WHITE WINE AND CHERRY TOMATOES

ROAST SEABASS 13,25

ROAST SEABASS FILLET, BRAISED FENNEL AND A
CHAMPAGNE BEURRE BLANC WITH CHIVES AND
TOMATO CONCASSE

SIDES

FRITES 2,95

GREEN SALAD 2,75

TOMATO, SHALLOT AND BASIL SALAD 2,95

GLAZED CARROTS WITH PARSLEY 2,75

FRENCH BEANS 2,95

BRAISED MINTED PEAS 2,95

GRATIN POTATO 2,95

CREAMED SPINACH 3,50

A DISCRETIONARY OPTIONAL GRATUITY OF 12.5%
WILL BE ADDED TO YOUR BILL

GRILLS

POULET 'BRETON'

CORN FED CHICKEN FROM LANGUIDIC IN THE HEART OF
RURAL BRITTANY IN THE NORTH OF FRANCE WHICH IS
RENOWNED FOR ITS POULTRY

HALF CHARGRILLED 'BRETON' CHICKEN 9,95

SERVED WITH FRITES

CHOICE OF SAUCES

GARLIC BUTTER 1,10

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

PROVENÇALE SAUCE 1,50

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED ONIONS
AND BLACK OLIVES

WILD MUSHROOM SAUCE 2,25

WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

STEAKS

ALL OUR STEAKS ARE BRANNIGANS IRISH 'AGED ON
THE BONE' AND SERVED CHARGRILLED WITH FRITES

10OZ RIB-EYE 14,95

10OZ SIRLOIN 16,25

7OZ FILLET 17,95

CHOICE OF SAUCES

ROQUEFORT BUTTER 1,50

NORMANDY BUTTER WITH ROQUEFORT CHEESE

GARLIC BUTTER 1,10

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

PEPPERCORN SAUCE 1,95

GREEN PEPPERCORN, COGNAC AND CREAM

BÉARNAISE SAUCE 1,95

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

PLATS RAPIDES

STEAK FRITES 9,95

CHARGRILLED THINLY BEATEN OUT MINUTE
STEAK WITH FRITES AND GARLIC BUTTER
(SERVED PINK)

POULET GRILLÉ 10,95

CHARGRILLED BUTTERFLIED CHICKEN BREAST
WITH WILD MUSHROOM, CRÈME FRAÎCHE AND
THYME SAUCE, SERVED WITH GRATIN POTATO

MOULES FRITES 10,95

MUSSELS COOKED WITH WHITE WINE, GARLIC,
SHALLOTS, PARSLEY AND FRESH CREAM,
SERVED WITH FRITES

POST THEATRE MENU

FROM 10PM DAILY 11,70 (PLEASE SEE SEPARATE MENU)

A SELECTED MAIN COURSE WITH A GLASS OF LAGARDE
BLANC/ ROUGE, A KRONENBOURG OR A SOFT DRINK
