

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

OLIVES 2,25

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

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

CARROT, RED LENTIL AND CORIANDER SOUP
WITH CRÈME FRAÎCHE

RILLETES 4,85

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

MUSHROOM FEUILLETÉ 5,15

WARM PUFF PASTRY WITH A CREAMY WILD MUSHROOM
SAUCE AND ESPELETTE PEPPER

CALAMARI 5,95

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

FOIE GRAS 6,95

TERRINE OF DUCK FOIE GRAS WITH TOASTED BRIOCHE

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

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

OPEN FOR BREAKFAST DAILY

8AM - 12PM WEEKDAYS/ 9AM - 1PM WEEKENDS

LIGHT MAINS

RISOTTO VERT 9,95

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

MUSHROOM CRÊPES 8,75

BAKED CRÊPES WITH MUSHROOMS, SPINACH
AND GRUYÈRE CHEESE

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

CHARGRILLED SPICED CHOPPED RUMP STEAK WITH
FRITES AND A CORNICHON AND TOMATO RELISH

DUCK CONFIT 10,95

DUCK LEG CONFIT WITH SAUTÉED SAVOY CABBAGE
AND BACON LARDONS AND A THYME AND VEAL JUS

LAMB SHANK 13,50

BRAISED LAMB SHANK WITH WHOLEGRAIN MUSTARD
MASH POTATO AND A VEAL AND ROSEMARY SAUCE

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 1,00

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

PROVENÇALE SAUCE 1,50

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

WILD MUSHROOM SAUCE 1,95

WILD MUSHROOM, CRÈME FRAÎCHE AND CHIVES

STEAKS

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

10OZ RIB-EYE 14,50

10OZ SIRLOIN 15,85

7OZ FILLET 17,95

CHOICE OF SAUCES

ROQUEFORT BUTTER 1,50

NORMANDY BUTTER WITH ROQUEFORT CHEESE

GARLIC BUTTER 1,00

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 RUMP STEAK
WITH FRITES AND GARLIC BUTTER
(SERVED PINK)

COQ AU VIN 11,95

CORN FED 'BRETON' CHICKEN
SLOWLY BRAISED IN RED WINE WITH
POTATO AND CHIVE PURÉE, BACON LARDONS
AND CHESTNUT MUSHROOMS

MOULES FRITES 10,95

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