

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

OLIVES 2,25

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

PIQUANT MIXED OLIVES 3,25

SPICY MARINATED OLIVES WITH ROSE HARISSA,
CAPER BERRIES AND CORNICHONS

SAUCISSON SEC 2,95

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

BREAD 1,85

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 4,50

SEASONAL, HOME MADE SOUP

RILLETTES 4,95

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

CALAMARI 5,95

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

TUNA CARPACCIO 7,95

SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA
WITH SAUCE VIERGE AND BLACK OLIVES

CRAB MAYONNAISE 6,95

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER, CAPERS,
AND TARRAGON WITH TOASTED SOURDOUGH BREAD

WARM ROQUEFORT SALAD 5,25

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

ASPARAGUS HOLLANDAISE 6,95

SEASONAL ENGLISH ASPARAGUS WITH
HOLLANDAISE SAUCE

GRILLED PRAWNS 7,50

GRILLED TIGER PRAWNS WITH GARLIC AND
FLAT LEAF PARSLEY BUTTER

SMOKED SALMON 6,50

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

STEAK TARTARE 6,75

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

CHICKEN LIVER PARFAIT 5,95

CHICKEN LIVER PATE WITH TOASTED BRIOCHE AND
SPICED APPLE CHUTNEY

LUNCH & PRE-THEATRE MENU

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

2 COURSES 11,70 OR 3 COURSES 13,65

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

SPINACH AND MUSHROOM CRÊPES 8,95

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH
AND GRUYÈRE CHEESE

GOATS CHEESE SALAD 9,50

WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD
WITH BLACK OLIVE TAPENADE CROSTINI

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 12,50

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 9,50

'À CHEVAL' (WITH A FRIED EGG) 9,95

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

PORK BELLY 12,95

PAN ROASTED PORK BELLY WITH
A POTATO, CRÈME FRAÎCHE AND CHIVE PURÉE,
CARAMELISED APPLES AND CALVADOS JUS

ROAST DUCK BREAST 13,95

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

GRILLED LAMB LOIN CHOPS 12,95

CHARGRILLED LAMB LOIN CHOPS WITH ROQUEFORT
BUTTER AND A WARM PEA, MINT, SHALLOT
AND CROUTON SALAD

FISH PARMENTIER 11,95

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

ROAST SEABASS 13,95

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

LINGUINE WITH SEAFOOD 11,95

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

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 REARED IN THE HEART OF RURAL
BRITTANY IN THE WEST 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 OF OUR STEAKS ARE FROM 30 DAY AGED HEREFORD
CATTLE AND SERVED CHARGRILLED WITH FRITES

10OZ RIB-EYE 14,95

10OZ SIRLOIN 16,50

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

COD GOUJONS 10,95

BREADCRUMBED SLICES OF COD FILLET WITH
FRITES AND TARTARE SAUCE

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