

### APERITIFS

Gin & Tonic 6  
Glass of Prosecco D.O.C. 6.40  
Glass of Champagne 9.95  
Kir 6  
Champagne Kir Royal 10.50  
Bellini or Rossini 10.50

**WE NOW SERVE  
FISH 'N' CHIPS ON FRIDAYS  
ROAST ON SUNDAYS**



### **2 COURSES SET MENU**

23<sup>RD</sup> - 30<sup>TH</sup> November 2023

**LUNCH 17.90**

**DINNER 20.90**

*(Lunch is available until 4pm, Pre theatre until 6:30 pm Sunday to Wednesday / until 6:00 pm Thursday to Saturday)*

### ENTREES

Soup Du Jour (please ask or see mirror) **v**  
Smoked Short Rib Bao Bun with house pickles and barbecue plum sauce  
Crispy Camembert with crispy shallots, tomato and chilli chutney  
Treacle Smoked Pig Cheeks in its own gravy with Parsnip puree and crisps  
Home cured Salmon Gravavlax, potato salad, salt baked Beetroots, citrus, dill and mustard vinaigrette  
Grilled Mussels in garlic, Pernod and parsley butter  
Miso glazed Aubergine with minted smoked Babaganush, tahini, pomegranate toasted almonds (vegan)  
Tender fried crispy Calamari with Squid ink & garlic mayo, watercress and lemon

### SALADES DU CHEF

*(You can order these salads as a starter or a main course)*

Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds  
Goat's Cheese Croquette Salad with Baked beetroot, roast pepper and walnut pesto, rocket **v**  
Bang Bang Chicken Salad, cucumber, carrot and mouli pickle, lemon oil, sweet chilli and peanut butter dressing

### LES PLATS

Bœuf Bourguignon with mashed potatoes and buttered petit poise, horseradish crème fraiche  
Pan Roasted Salmon fillet, roasted new potatoes, confit Fennel Crab Bisque sauce and rouille  
Pan Roasted Pheasant breast and confit leg with grilled Morteau Sausage and lentil Cassoulet **£3 supplement**  
Mushroom, Gruyere Cheese and Spinach open Pie, chive veloute, mash and Sautéed Cabbage  
Confit of Duck with Dauphinoise potatoes, glazes Chicory, torched mandarin, orange jus  
Pan fried Gnocchi, mushroom duxelles, roast squash, chestnuts and pecans (vegan)

### SPECIAUX

*(You can order these Specials with any starter from the set menu above with a supplement to the set menu price)*

Nut Crusted Halibut, Cauliflower puree, Girolle mushrooms, sauteed and crispy Kale **£6 supplement**  
Aberdeen Angus Ribeye Steak, creamy mash, Pierre's pepper light blue cheese sauce, watercress **£11 supplement**  
Entrecote Steak with homemade Frites, garlic maitre'd butter, petit salad **£11 supplement**  
Chargrilled Steak de Bavette with classic shallots and mushroom bordelaise sauce & French Fries **£6 supplement**

*(We recommend that, this flavoursome and best-selling steak of France cooked no more than medium)*

### LES GARNITURES 5.90

- Sautéed French Beans
- Green Salad with vinaigrette
- Fresh Green Vegetables
- Sautéed new potatoes
- Mashed Potatoes
- Dauphinoise Potatoes
- Tomato and Onion salad
- Homemade French Fries
- Bread £2,50

~ Please refer to your waiter for any allergen information or dietary requirements ~

~ All starters served with French bread and butter ~ There will be 12,5 % service charge added to your bill ~