

**Hugo St. Germain**

Refreshing Prosecco over ice with St. Germain elderflower liqueur, lime and fresh mint 6.95

**Apéritifs**

Glass of Prosecco D.O.C. 5.50  
 Glass of Champagne 7.25  
 Kir 5.50  
 Champagne Kir Royal 7.75  
 Pernod/Richard 4.25  
**Aperol Spritz 6.95**  
**Campari Spritz 6.95**

**LUNCH****2 Courses 11.90**

(Starter and a Main Course)

**3 Courses 14.90**

(Everyday 12 - 4 pm)

**Set Menu**15<sup>th</sup> - 29<sup>th</sup> November 2018**PRE-THEATRE****2 Courses 15.90**

(Starter and a Main Course)

**3 Courses 18.90**

(Everyday 4 - 6:30 pm)

**Starters**

Delicious Soups of the day (please ask or see the mirror)

Goat's Cheese and truffle Pana Cotta with Beetroot and Artichoke salad, pine nuts, pears and honey dressing v

Seafood Carbonara with Smoked Haddock, mussels, clams, baby leeks and fresh parsley

Lamb Spring Rolls with marinated carrots and mint yoghurt

Chickpea and herb Falafels, aubergine ragout, hummus, tahini sauce v (vegan)

**Steamed Mussels** marinier in white wine, shallots, parsley or **Grilled Mussels** in garlic, Pernod, and parsley butter**Warm Chef's Salad (you can order these salads as a starter or main course)**

Grilled Aubergine and Goat's cheese salad with roasted Peppers, pine nuts, rocket and balsamic v

Pulled smoked chicken salad with sautéed new potatoes, sundried tomatoes and honey mustard dressing

Pan seared Halloumi and Beetroot salad with fresh horseradish, French beans, roast peppers olives and croutons v

**Main Courses**

Beef Bourguignon, creamy mashed potatoes, roasted vegetables, spring greens

Pan Roasted Hake fillet au citron, garlic and parmesan wilted spinach, thyme roasted tomato, roast new potatoes

Chargrilled Corn-fed Chicken with butter beans, chorizos, tomatoes, olives and French beans

Confit of Duck with Cassoulet of lentil, Savoy cabbage, roast carrots and red wine jus

Butternut squash and balsamic vegetable ragout with tahini, hummus and fried halloumi v (with falafels as a vegan option)

Zucchini, mint and dill Pancake roulade with aubergine, peppers, tomatoes and goat's cheese, broad beans &amp; pea fondue

**Ala Carte Specials (With any starter from the above set menu)**

Chargrilled Entrecote Steak (same cut as ribeye) with maitre'd butter, French Fries, and petit salad £7 supplement

Big pot of Steamed Mussels marinier in white wine, garlic and parsley cream with homemade Frites and mayo £3 supplement

Chargrilled Ribeye Steak, mashed potatoes, light blue cheese, and pepper sauce &amp; baby watercress £7 supplement

Roasted Duck breast with dauphinoise potatoes, braised red cabbage and raisins, red wine jus £6 supplement

Chargrilled Bavette steak with classic shallots and red wine bordelaise sauce and French Fries £5 supplement

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

Sesame crusted Tuna steak with sautéed potatoes, chorizos, tomatoes, French beans, chickpeas &amp; olives £7 supplement

Pan-fried Seabass fillets with garlic and thyme sautéed prawns, tender stem broccoli, lemon butter sauce £6 supplement

**Side Orders 3.50**

● Fresh Green Vegetables

● Wilted garlic spinach

● Rocket and Parmesan salad

● Side Salad with tomatoes

● Sautéed French Beans

● Hummus or Olives

● Sautéed New potatoes

● Tomato and Red Onion Salad

● Homemade French Fries

● Dauphinoise Potatoes

● Mashed Potatoes

● Extra Basket of Bread 1.50

**Homemade Desserts £3.00 (with your Set Menu)**

~ Iced water on request, all starters served with French bread and butter ~ Please refer to your waiter for any allergen information or dietary requirements ~

~ There will be 12.5 % service charge added to your bill which is distributed amongst all the waiting and kitchen staff ~