



PRE THEATRE

£9.90

2 COURSES & COFFEE

18:00 ~ 19:00 HRS SUNDAY TO THURSDAY

HORS D'ŒUVRES

Soupe du jour

SALMON RILLETTES WITH A LIME & CORIANDER VINAIGRETTE

DEEP FRIED BREADED GOATS CHEESE WITH A CRANBERRY & CLEMENTINE COMPOTE ✓

CHICKEN LIVER PARFAIT WITH A RED ONION MARMALADE & GARLIC CROUTON

PLATS PRINCIPAUX

COQ AU VIN ~ CHICKEN BRAISED IN RED WINE WITH BACON, WINTER VEGETABLES & SHALLOTS

BUTTON MUSHROOM & CÈPE RISOTTO WITH PARMESAN & TRUFFLE OIL ✓

SALMON FISHCAKE SERVED ON CREAMED SPINACH WITH A FRESH TARTARE SAUCE

BUCKWHEAT CRÊPE FILLED WITH LEEK, SPINACH & CELERIAC AND GLAZED WITH EMMENTHAL ✓

SPAGHETTI À LA BOLOGNAISE

LATE SUPPER

£9.90

2 COURSES

FROM 22:00 HRS MONDAY TO SATURDAY

PLATS PRINCIPAUX

RIB~EYE STEAK~FRITES ~ WITH A BÉARNAISE SAUCE OR A SAUCE AU POIVRE OR A RED WINE & BACON JUS

PIZZA MAISON ~ WITH MOZZARELLA, TOMATO, MUSHROOM, ONION & TOULOUSE SAUSAGE

BUTTON MUSHROOM AND CÈPE RISOTTO WITH FRESH PARMESAN AND TRUFFLE OIL ✓

MOULLES FRITES ~ MARINIÈRE À LA CRÈME OR WITH A PROVENÇALE SAUCE

FONDUE SAVOYARDE (FOR TWO) ~

SWISS CHEESE & KIRSCH FONDUE, SERVED WITH BREAD, GARLIC MUSHROOMS, GHERKINS & TOULOUSE SAUSAGE

DESSERTS

CRÈME CARAMEL ~ RHUBARB & GINGER CRUMBLE ~ ICE CREAMS AND SORBETS
