

Lunch & Pré-Théâtre Menus

Served from 12 to 7pm
(table vacated by 8:15pm)

Light Bites (changes seasonally)

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| Bread is complimentary... | |
| Olive Oil and Balsamic | £1.50 |
| Olives Selection of Olives from Provence V | £1.50 |
| Saucisson Slices of French Salami | £2.50 |
| Salade au Calamar Mariné | £4.25 |
| Marinated Squid with mixed Salad | |
| Soupe de Légumes V | £4.25 |
| Mixed Vegetables Soup | |
| Croque Monsieur | £4.75 |
| White Bread Toasted Sandwich with Paris Ham, Béchamel & Cheese filling, and Béchamel & Cheese topping, served with Mixed Salad | |
| Assiette de Fromages | £5.50 |
| 3 unpasteurised French Cheeses served with Bread and Mixed Salad | |
| Assiette de Charcuterie | £6.95 |
| Selection of Cured Meats and Patés served with Condiments and Mixed Salad | |
| Assiette Campagnarde | £6.95 |
| Mixed Plate of unpasteurised French Cheeses, Cured Meats and Patés, served with Bread and Mixed Salad | |
| Terrine de Chevreuil Maison | £4.50 |
| home made country style Venison terrine, served with Shallot compote, Condiments and mixed Salad | |
| Salade Fraîcheur V | £4.75 |
| Tomato, Cucumber, Beetroot, Radishes, grated Carrot, Shallot with Pesto dressing and mixed salad leaves | |
| Hareng Mariné | £4.95 |
| marinated Herring fillet with thinly sliced Potato, Carrot, Onion and virgin Olive Oil | |
| Boudin aux Pommes | £5.50 |
| Black pudding made in France served with pan cooked apples | |
| Salade au Chèvre Chaud et Jambon Cru | £6.50 |
| Sainte Maure Goat's Cheese grilled on toast, served with mountain cured Ham, Pine kernels and mixed Salad leaves (V without Ham) | |
| Escargots de Bourgogne | FOR 12 £11.00 FOR 6 £6.25 |
| Poêlon of Burgundy Snails off the shell, with Garlic and Parsley Butter, served piping hot | |
| Moules à la Bière | £6.45 |
| whole fresh Mussels steamed with Beer, Shallot, Garlic and Parsley | |
| Carpaccio de Dorade et Saumon Fumé | £6.95 |
| thinly sliced marinated Dorade Royale Seabream with smoked Salmon, served with Rye Bread and Guérande Sea Salt butter | |

Side Dishes

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| Salade Verte with Vinaigrette dressing | £2.00 |
| Vegetable Garnish | £2.00 |
| Pommes Frites Hand cut Potato Chips | £2.00 |
| Pommes Sarladaises | £2.50 |
| Diced Potatoes sautéed in Goose Fat with chopped Garlic and fresh Parsley | |
| Gratin Dauphinois | £2.75 |
| Soft Potato Slices slowly cooked with Cream, Garlic, and grated Nutmeg | |

To Finish...

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| Parfait au Chocolat | £3.95 |
| Home made Chocolate Parfait Ice Cream with Mango coulis | |
| Gâteau aux Figues | £3.95 |
| Corsican Fig gateau with Fig jus | |
| Crème Brulée | £4.95 |
| Crème Brulée with Tahiti Vanilla, arguably the Best in the World! (or other home made dessert from Main Menu) | |

Set Menu

changes every Wednesday, current version updated 16/05/2012

1 Course £7.90

2 Courses £9.90

3 Courses £12.50

Soupe de Légumes **V**

Mixed Vegetables Soup

Salade au Calamar Mariné

Marinated Squid with mixed Salad



Omelette Fromage et Herbes **V**

Herbs and Cheese Omelette - Fries, Vegetable and Salad

Crêpe Galette Complète

Brittany Pancake with Egg, Ham & Cheese - Fries and Salad (**V** without Ham)

Salade French Living

Salade Niçoise: Tuna, Potato, Black Olives, Egg, Tomato and Anchovies on a bed of Salad leaves (**V** without Fish)

Bavette au Vin Rouge

Beef steak with Red Wine sauce - Fries, Vegetable and Salad

Lapin à la Moutarde

Fricassée of Rabbit with Mustard and White Wine - Fries, Vegetable and Salad

Roti de Porc aux Herbes

Roast Pork with Herbs Jus - Fries, Vegetable and Salad

Poisson du Jour au Concombre et Aneth

Fish of the Day with Cucumber and Dill sauce - Steamed Potato (or equivalent), Vegetables and Salad



Parfait au Chocolat

Home made Chocolate Parfait Ice Cream with Mango coulis

Gâteau aux Figues

Corsican Fig gateau with Fig jus

Desserts and any additional choices are written on the Blackboards



10 % discretionary service charge added to the bill after 7pm & Tables of 5 and more