

Lunchtime only

One Course £6.90

Two Courses £8.50

Three Courses £10.50

see blackboard

Pré-Théâtre weekdays only

order before 7pm Tue to Fri - not Saturdays

One Course £7.90

Two Courses £9.50

Three Courses £12.50

see blackboard

Menu d'Été

Starter & Main £12.50 (lunchtime only) ~ Three Courses £16.50

Terrine de Chevreuil Maison chef's venison terrine served with shallot compote, mixed salad and condiments

Tartelette Estivale tartlet with onion compote, sundried tomato and green asparagus, served with mixed salad

Saucisson Brioché garlic sausage in brioche pastry, served warm with mild garlic cream sauce and mixed salad

Salade Niçoise The classic Mediterranean salad with tuna, anchovy, egg, tomato, haricot vert and salad potato

Couscous Royal cumin spiced dish combining braised lamb, spicy lamb sausage and meatball, with stewed root vegetables on a bed of couscous

Onglet à l'Échalote French cut of beef steak (not well done) with shallot and veal stock sauce - sauteed potatoes & vegetable garnish

Parillada Basquaise mixed grill of lamb chop and kidney, pork steaklet and black pudding with herby relish - rice & Piperade (peppers)

Perche au Vin Rouge fillet of freshwater perch with red wine sauce - rice & vegetable garnish

Couscous Légumes cumin spiced dish with stewed root vegetables and chick peas on a bed of couscous with raisins

Assiette de Fromages plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves

Delice aux Fruits red fruits set in rosé wine jelly on biscuit base, served with vanilla ice cream

Tartelette Citron Meringuée home made lemon tartlet topped with soft italian meringue, finished in the oven, served with red fruit coulis

Crème Brulée à la Vanille de Tahiti classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!

Parfait au Chocolat home made chocolate ice cream served with whisky and orange cream

Trio de Sorbets trio of summer fruits sorbets served with fresh summer fruits

Menu Gastronomique

Three Courses £21.50

Thon Mi-Cuit tuna loin just seared on one side and served on a bed of lukewarm ratatouille

Saladeau Chèvre Chaud toasts of hot Loire valley goat's cheese, diced smoked lardons, and walnut pieces on a bed of mixed salad leaves

Soupe de Poissons Mediterranean fish soup thickened with potato and served with spicy garlicky rouille sauce croutons and grated mountain cheese

Escargots de Bourgogne six Burgundy snails with garlic and parsley butter served piping hot

Chevreuil aux Myrtilles fillet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable cocktail

Escalope de Veau escalope of veal with oyster mushrooms sauce - gratin Dauphinois & vegetable cocktail

Magret au Citron breast of barbarly duck cooked pink with bittersweet Corsican lemon preserve sauce - pommes Sarladaises & vegetable cocktail

Filet de Loup fillet of seabass with shallot and Xeres vinegar sauce - rice & vegetable cocktail

Assiette de Fromages plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves

Delice aux Fruits red fruits set in rosé wine jelly on biscuit base, served with vanilla ice cream

Tartelette Citron Meringuée home made lemon tartlet topped with soft italian meringue, finished in the oven, served with red fruit coulis

Crème Brulée à la Vanille de Tahiti classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!

Parfait au Chocolat home made chocolate ice cream served with whisky and orange cream

Trio de Sorbets trio of summer fruits sorbets served with fresh summer fruits

Jul - Aug
2009



For Parties of 10 and more please note:

- * we require the food pre-ordered, to ensure prompt service and availability of dishes. We need to have the order 48 hours before the time of the party
- * diner's name / starter / main / dessert is the ideal format so we can write individual cards, to be placed on the table as reminders, thus making the service as smooth as possible.
- * the booking is firm as soon as we are in receipt of a deposit of £5 per person

For Parties of 5 and more please note:

a 10% service charge will appear on your bill

Starters

Terrine de Chevreuil Maison chef's venison terrine served with shallot compote, mixed salad and condiments	£4.50
Tartelette Estivale tartlet with onion compote, sundried tomato and green asparagus, served with mixed salad	£4.50
Saucisson Brioché garlic sausage in brioche pastry, served warm with mild garlic cream sauce and mixed salad	£4.50
Escargots de Bourgogne six Burgundy snails with garlic and parsley butter served piping hot	£5.00
Salade Niçoise The classic Mediterranean salad with tuna, anchovy, egg, tomato, haricot vert and salad potato	£5.50
Thon Mi-Cuit tuna loin just seared on one side and served on a bed of lukewarm ratatouille	£6.50
Soupe de Poissons Mediterranean fish soup thickened with potato and served with spicy garlicky rouille sauce croutons and grated mountain cheese	£6.50
Salade au Chèvre Chaud toasts of hot Loire valley goat's cheese, diced smoked lardons, and walnut pieces on a bed of mixed salad leaves	£7.00
St Jacques et Gambas king scallops and tiger prawn with diced pepper, onion, olive and garlic - mixed salad leaves	£7.95

Fish and Vegetarian

Perche au Vin Rouge fillet of freshwater perch with red wine sauce - rice & vegetable garnish	£12.50
Filet de Loup fillet of seabass with shallot and Xeres vinegar sauce - rice & vegetable cocktail	£16.50
Couscous Légumes cumin spiced dish with stewed root vegetables and chick peas on a bed of couscous with raisins	£11.00

Meat and Game

Couscous Royal cumin spiced dish combining braised lamb, spicy lamb sausage and meatball, with stewed root vegetables on a bed of couscous	£12.00
Onglet à l'Echalote French cut of beef steak (not well done) with shallot and veal stock sauce - sauteed potatoes & vegetable garnish	£12.00
Parillada Basquaise mixed grill of lamb chop and kidney, pork steaklet and blackpudding with herby relish - rice & Pimperade (peppers)	£13.00
Escalope de Veau escalope of veal with oyster mushrooms sauce - gratin Dauphinois & vegetable cocktail	£14.50
Chevreuil aux Myrtilles fillet of venison with a soft red wine and blueberry sauce - gratin Dauphinois & vegetable cocktail	£14.50
Magret au Citron breast of barbery duck cooked pink with bittersweet Corsican lemon preserve sauce - pommes Sarladaises & vegetable cocktail	£15.50
Selle d'Agneau, à l'Ail Doux lamb rump cooked pink and served with roasting juices mild garlic - gratin Dauphinois & vegetable cocktail	£15.50
Entrecote aux Champignons rib eye of beef with wild mushroom sauce - pommes Sarladaises & vegetable cocktail	£17.50

Side Dishes

Salade Verte mixed salad leaves with vinaigrette dressing	£2.00
Pommes Sautées new potatoes blanched then sliced and finished in the pan	£2.00
Pommes Frites deep fried chipped potatoes (lunchtime only)	£2.00
Vegetable Garnish Chef's vegetable garnish of the day	£2.50
Vegetable Cocktail cocktail of seasonal vegetables tossed in the pan	£2.75
Pommes Sarladaises diced potatoes sautéed in goose fat with chopped garlic and fresh parsley	£3.50
Gratin Dauphinois soft potato slices slowly cooked with cream, garlic, and grated nutmeg	£3.50

Cheeses

Assiette de Fromages plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves	£4.50
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Desserts

Delice aux Fruits red fruits set in rosé wine jelly on biscuit base, served with vanilla ice cream	£4.50
Tartelette Citron Meringuée home made lemon tartlet topped with soft italian meringue, finished in the oven, served with red fruit coulis	£4.50
Crème Brulée à la Vanille de Tahiti classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!	£4.50
Parfait au Chocolat home made chocolate ice cream served with whisky and orange cream	£4.50
Trio de Sorbets trio of summer fruits sorbets served with fresh summer fruits	£4.50