

Menu d'Eté

Three Courses £16.50

Velouté de Saison seasonal soup, thickened with potato for a velvety texture (V)

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

Salade Fraicheur refreshing salad with pear, walnut and blue cheese on mixed leaves tossed in mustard vinaigrette (V)

Quiche aux Fruits de Mer calamari, prawn and mussels quiche, served with mixed leaves



Duo de Brochettes lamb brochette and beef brochette, brushed with mild spice and grilled, served with aromatic mustards - sauteed potatoes & vegetable

Onglet à l'Echalote French cut of beef steak (it can only be ordered blue, rare or medium) with shallot and veal stock sauce - sauteed potatoes & vegetable

Suprême de Poulet au Romarin moist chicken breast with rosemary jus - sauteed potatoes & vegetable

Cabillaud Sauce Vierge fillet of cod with sauce vierge (flavoured with basil, black olive and balsamic vinegar) - rice and vegetable

Tourtière Provençale giant puff pastry case with summer vegetable garnish (courgette, aubergine, tomato, garlic) and Provence herbs - bowl of mixed salad (V)



Assiette de Fromages plate of 2 unpasteurised French cheeses served with bread and mixed salad leaves

Tarte au Citron

home made lemon tart with *crispy brulée* style top, served with red fruits coulis

Parfait Chocolat Sauce Gd Marnier

home made chocolate parfait ice cream served with Grand Marnier sauce

Duo de Sorbets

duo of summery fruit sorbets, served in home made biscuit tulip decorated with fresh fruit wafers

Coupe de Fraises

strawberries with crème allégée and home made almond crispy biscuit, served in sundae coupe

Crème Brulée à la Vanille de Tahiti

classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!

Menu Gastronomique

Three Courses £21.50

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

Saumon Mariné salmon marinated with olive oil, lemon juice, white wine and dill, served with celeriac rémoulade and mixed salad

Carpaccio de Boeuf thinly sliced perfectly lean raw beef, served with mixed salad leaves with lemon and raspberry dressing

Salade aux Foies de Volaille seared chicken livers, diced smoked lardons and sliced gésiers of duck, served hot with mixed salad leaves



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

Magret de Canard barbery duck breast cooked pink, with green peppercorns sauce - gratin dauphinois & vegetable

Timbale d'Agneau Niçoise casserole of lamb with red wine black olives and Provence herbs - gratin dauphinois & vegetable

Dorade Royale fillet of Mediterranean dorade royale with olive oil, tomato, onion, shallot, and white wine- rice and vegetable



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

Tarte au Citron

home made lemon tart with *crispy brulée* style top, served with red fruits coulis

Parfait Chocolat Sauce Gd Marnier

home made chocolate parfait ice cream served with Grand Marnier sauce

Duo de Sorbets

duo of summery fruit sorbets, served in home made biscuit tulip decorated with fresh fruit wafers

Coupe de Fraises

strawberries with crème allégée and home made almond crispy biscuit, served in sundae coupe

Crème Brulée à la Vanille de Tahiti

classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!

Lunchtime Blackboard

order by 2pm Tuesday - Saturday

Order only from choices written on Blackboard

One Course £6.90
Two Courses £8.50
Three Courses £10.50

Pré-Théâtre Blackboard

order by 7pm Tuesday to Friday - not Saturdays

Order only from choices written on Blackboard

One Course £7.90
Two Courses £9.50
Three Courses £12.50

NB: tables must be vacated by 8.15pm

July - August
2010



Please note:
conditions for parties of 5 and
more are shown on the back
page

Starters

- Velouté de Saison** ⑤ **£4.50**
seasonal soup, thickened with potato for a velvety texture
- Terrine de Chevreuil Maison** **£4.50**
chef's venison terrine served with shallot compote, mixed salad and condiments
- Salade Fraicheur** ⑤ **£5.00**
refreshing salad with pear, walnut and blue cheese on mixed leaves tossed in mustard vinaigrette
- Quiche aux Fruits de Mer** **£5.50**
calamari, prawn and mussels quiche, served with mixed leaves
- Escargots de Bourgogne** **£5.50**
six Burgundy snails with garlic and parsley butter served piping hot
- Saumon Mariné** **£6.50**
salmon marinated with olive oil, lemon juice, white wine and dill, served with celeriac rémoulade and mixed salad
- Carpaccio de Boeuf** **£6.50**
thinly sliced perfectly lean raw beef, served with mixed salad leaves with lemon and raspberry dressing
- Salade aux Foies de Volaille** **£7.00**
seared chicken livers, diced smoked lardons and sliced gésiers of duck, served hot with mixed salad leaves
- Moules Marinières** **£7.95**
farmed scottish mussels cooked with white wine, butter, chopped parsley and a touch of cream

Fish and Vegetarian

- Cabillaud Sauce Vierge** **£12.00**
fillet of cod with sauce vierge (flavoured with basil, black olive and balsamic vinegar) - rice and vegetable
- Dorade Royale** **£14.50**
fillet of dorade royale with olive oil, tomato, onion, shallot, and white wine - rice and vegetable
- Tourtière Provençale** ⑤ **£11.50**
giant puff pastry case with summer vegetable garnish (courgette, aubergine, tomato, garlic) and Provence herbs - bowl of mixed salad

Meat and Game

- Duo de Brochettes** **£11.50**
lamb brochette and beef brochette, brushed with mild spice and grilled, served with aromatic mustards - sauteed potatoes & vegetable
- Onglet à l'Echalote** **£12.00**
French cut of beef steak (it can only be ordered blue, rare or medium) with shallot and veal stock sauce - sauteed potatoes & vegetable
- Suprême de Poulet au Romarin** **£12.00**
moist chicken breast with rosemary jus - sauteed potatoes & vegetable
- Chevreuil aux Myrtilles** **£14.50**
fillet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable

- Magret de Canard** **£15.00**
barbary duck breast cooked pink, with green peppercorns sauce, gratin dauphinois & vegetable
- Timbale d'Agneau Niçoise** **£16.00**
casserole of lamb with red wine black olives and Provence herbs - gratin dauphinois & vegetable
- Entrecote au Beurre de Thym** **£17.50**
beef rib eye steak simply topped with medallion of thyme flavoured butter - gratin dauphinois & vegetable

Side Dishes

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

Cheeses

- Assiette de Fromages** **£5.75**
plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves

Desserts

- Tarte au Citron** **£4.75**
home made lemon tart with crispy *brulée* style top, served with red fruits coulis
- Parfait Chocolat Sauce Gd Marnier** **£4.75**
home made chocolate parfait ice cream served with Grand Marnier sauce
- Duo de Sorbets** **£4.75**
duo of summery fruit sorbets, served in home made biscuit tulip decorated with fresh fruit wafers
- Coupe de Fraises** **£4.75**
strawberries with crème allégée and home made almond crispy biscuit, served in sundae coupe
- Crème Brulée à la Vanille de Tahiti** **£4.75**
classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!