

# PRE THEATRE

Enjoy any two courses for 14.95

Choose from either a starter and main or main and dessert

Order before 6.45pm Monday to Saturday or before 7.00pm on Sunday

## Amuse gueules

Enjoy one of our delicious appetisers

 **Olives marinées 2.95**  
Mixed marinated Provençal olives

**Mini chorizos au miel 3.50**  
Mini chorizos roasted in honey

 **Gousse d'ail rôtie 3.75**  
Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

**Tapenade 3.00**

Red pepper and anchovy tapenade with artisan bread

**Saucisson 3.50**

Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread

## Entrées

**Our starters are served with freshly baked French bread and Lescure butter**

**Soupe du jour**

Freshly made soup of the day

 **Salade de betterave et chèvre New**

Marinated and honey roasted heritage beetroot salad with Ste Maure goats' cheese, toasted pumpkin seeds and lemon vinaigrette

**Pâté de campagne**

Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast

 **Asperges**

Steamed asparagus with hollandaise sauce

**Rillettes rustiques New**

A pâté of shredded rabbit and pork with sourdough toast and cornichons.  
*A staff favourite.*

**Fritôts de calamars**

Crispy fried squid with roasted garlic mayonnaise

**Brioche et champignons**

Toasted brioche with fricassée of mushrooms with (or without ) Alsace bacon

## Plats

**Our main courses are served with today's selection of potatoes and seasonal vegetables**

**Médailles de porc New**

Slow-cooked marinated medallions of pork with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon beurre blanc

**Saumon persillé New**

Pan-fried fillet of salmon with French beans, toasted almonds and parsley butter

 **Risotto végétarien New**

Risotto with petits pois, courgette, wilted spinach, Provençal sauce, crispy garlic and truffle oil

**Bœuf bourguignon maison**

*Our much-loved recipe* of braised beef with shallots, red wine, mushrooms and bacon

**Poulet printanier**

Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, tarragon and peas

 **Salade de betterave et chèvre New**

Marinated and honey roasted heritage beetroot salad with Ste Maure goats' cheese, toasted pumpkin seeds and lemon vinaigrette

 **Tarte aux légumes New**

Spinach, aged Gruyère and asparagus tart with dressed leaves and herb aioli

## Accompagnements

**Additional side orders**

Herb salad of dressed Bibb lettuce and toasted pine nuts 3.25

Red onion and tomato salad 2.95

Roasted field mushrooms with garlic 3.25

French beans with toasted almond flakes 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

 All the above side dishes are vegetarian.

## Steaks et burger

Our steaks are from prime pasture-fed Scottish beef and are matured for at least 21 days. They're served with dressed leaves, pommes frites and a choice of red wine and shallot jus or black pepper butter.

**Steak-Frites**

7oz flattened pan-seared bavette steak (served pink)

**Pavé de steak**

8oz rump steak (best cooked slightly rare)

**Burger maison**

100% prime British beef burger with dressed salad leaves and pommes frites, served with pickles, relish, aged Gruyère cheese and baby gem

## Desserts et fromages

 **Délice au chocolat**

Chocolate torte with blackcurrant ice cream and warm pouring chocolate

 **Tarte au citron**

Caramelised lemon tart with raspberry sorbet

**Méli mélo de fraises et meringue**

Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly

 **Crème brûlée**

Vanilla crème brûlée

 **Coupe blanche au chocolat**

Vanilla ice cream with warm pouring chocolate and toasted almonds

 **Glaces et sorbets**

Choice of ice creams and sorbets

**Plateau de fromages**

Our typical rustic French cheese board

Please ask to see our children's menu. We are also happy to charge 50% less for smaller portions of most dishes on our menu.

We have specific allergen free dishes on our menus (for example gluten free) and we can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of eight or more.

