

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

Tartes Flambées

A classic from Alsace, French-style flatbreads
– light, crispy and delicious. Served with salad
or pommes frites. Ask your waiter for our choice
of flavours.

🌿 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.