

PRE THEATRE GLUTEN FREE

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
gluten free bread, extra virgin olive oil
and balsamic vinegar

Saucisson 3.50

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

Tapenade 3.00

Red pepper and anchovy tapenade
with gluten free bread

Entrées

**Our starters are served with gluten
free bread and Lescure butter**

95p supplement

Soupe du jour

Freshly made soup of the day

Parfait au foie de volaille

Chicken liver parfait with gluten free toast
and red onion confiture

Salade d'hiver

Roasted butternut squash, crumbled
Ste Maure goats' cheese, marinated artichoke
hearts, toasted pumpkin seeds, honey and
lemon dressing with (or without )
Bayonne ham **New**

St. Marcellin

Baked St. Marcellin (mild, creamy and
nutty flavoured cheese from Isère, in the Rhône-
Alpes region) with rosemary, served with lightly
spiced pear chutney and gluten free toast

Risotto au haddock

Smoked haddock risotto with leeks,
garden peas and pea shoots

Brioche et champignons

Gluten free toast with fricassée of mushrooms
with (or without ) Alsace bacon

Plats

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

Poulet aux truffes

Pan-fried chicken breast with white truffle oil
and a fricassée of wild mushrooms

Saumon sauce vierge

Seared peppered fillet of salmon with minted
pea purée and sauce vierge **New**

Bœuf bourguignon maison

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

Porc à l'ancienne

Honey-glazed slow-cooked pork
with braised puy lentils, Dijon mustard
and crushed crackling

 Super salade

Marinated and grilled halloumi cheese
with a super salad of linseeds, broad beans,
puy lentils, baby leaves, mint, pomegranate
and a baby caper and harissa vinaigrette.
Served with salad or pommes frites. **New**

Accompagnements

Additional side orders

Roasted field mushrooms with garlic 3.25

French beans with toasted almond flakes 3.25

Black pepper roasted cauliflower 3.25

Braised red cabbage 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

House salad 2.95

Steaks

Our steaks are from prime
pasture-fed Scottish beef and are
matured for at least 21 days.

Served with dressed leaves,
pommes frites and a choice of red
wine and shallot butter or green
peppercorn and brandy sauce.

Steak-Frites

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

Pavé de steak

7oz Rump steak (best cooked slightly rare)

Desserts et fromages

Crème brûlée

Classic vanilla crème brûlée

Méli mélo de framboise
et meringue

Vanilla cream ice cream with fresh
raspberries, crushed meringue,
soft marshmallows, pistachios and
raspberry coulis.

Coupe blanche

Vanilla ice cream with toasted almonds

Glaces et sorbets

Choice of ice creams and sorbets

Plateau de fromages

Our typical rustic French cheese board

In addition to our gluten free menu 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.