

## Pre théâtre

Any two courses for £14.95

Order before 6.45pm Monday – Saturday  
or before 7pm on Sunday

### APPETISERS

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**Olives marinées 2.95** (V) (GF)

Mixed marinated Provençal olives

**Mini chorizos au miel 3.75** (GF)

Mini chorizos roasted in honey

**Gousse d'ail rôtie 3.75** (V) (\*)

Whole roasted garlic bulb with artisan 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 French bread

**Tapenade 3.50** (\*)

Red pepper and anchovy tapenade  
with artisan bread

**Pain sans gluten 0.95** (V) (GF)

Lightly toasted gluten-free bread  
served with Lescure butter

### STARTERS

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*Served with complimentary freshly baked  
French bread and Lescure butter*

**Soupe du jour** (GF)

Freshly made soup of the day

**Pâté de campagne** (\*)

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

**Brie d'Auvergne** (\*)

Mild, creamy baked brie from Auvergne with  
rosemary, served with lightly spiced pear chutney  
and sourdough toast

**Asperges gribiche** (GF)

Steamed asparagus with (or without (V)) ham hock,  
sauce gribiche of eggs, capers, cornichons and herbs

**Fritôts de calamars** (GF)

Lightly spiced crispy fried squid with roasted  
garlic mayonnaise

**Risotto au haddock** (GF)

Smoked haddock risotto with leeks, garden peas  
and pea shoots

**Ramequin aux champignons** (GF)

Baked mushroom ramekin and aged Gruyère  
with (or without (V)) Alsace bacon

### MAINS

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*Served with today's selection of  
potatoes and seasonal vegetables*

**Porc à la saucisse de Morteau** (GF)

Lightly cured, roasted pork with caramelised  
apples, Morteau sausage and sage

**Bœuf bourguignon** (GF)

Braised beef with shallots, red wine,  
mushrooms and bacon

**Morue au beurre blanc** (GF)

Roasted fillet of cod with courgette "spaghetti",  
French beans and a lemon and herb beurre blanc

**Salade halloumi** (V) (\*)

Marinated and grilled halloumi cheese with  
quinoa, linseeds, edamame beans, puy lentils,  
leaves, mint, pomegranate, croûton and  
a caper and harissa vinaigrette

**Poulet aux lentilles** (GF)

Pan-fried chicken breast with puy lentils and bacon,  
roasted garlic and rosemary in a light cream sauce

Please turn over »—————>

## Tarte aux légumes (V)

Warm tartlet of butternut squash, spinach, Le Saint Mont des Alpes cheese, caramelised onion and dressed watercress with a chive beurre blanc

## Tartes Flambées (not available in Ilkley)

French-style pizza from Alsace, served with salad or pommes frites. Choose from:

### Traditionnelle

Caramelised onions and smoked bacon lardons

### Forestière

Forest mushrooms, Emmental and Parmesan

### Quatre fromages

Emmental, red cheddar, mozzarella and blue cheese

### Courgette et chèvre

Courgettes, goats' cheese and tomatoes

## STEAKS & BURGER

*Steaks are prime pasture-fed Scottish beef, matured for at least 21 days. They're served with dressed leaves, pommes frites and a choice of roasted garlic butter or green peppercorn and brandy sauce.*

### Steak-Frites (GF)

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

### Pavé de steak (GF)

7oz rump steak (best cooked slightly rare)

### Burger de poulet

Marinated grilled chicken burger with cheese, relish, red onion, plum tomatoes and gem lettuce

## SIDES

House salad 3.25 (V) (GF)

Red onion and tomato salad 3.25 (V) (GF)

Roasted field mushrooms with garlic 3.25 (V) (GF)

French beans with toasted almond flakes 3.25 (V) (GF)

Creamed spinach 3.25 (V) (GF)

Dauphinoise potatoes 3.50 (V) (GF)

Pommes frites 2.95 (V) (GF)

## DESSERTS & CHEESE

### Crème brûlée (V) (GF)

Vanilla crème brûlée

### Délice au chocolat (V)

Chocolate torte, hot chocolate sauce and vanilla ice cream

### Bavarois et compôte de fruits rouges (GF)

Buttermilk pudding with berry compôte

### Méli mélo de fraises et meringue (GF)

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

### Posset aux fruits de la passion (V) (\*)

Passion fruit posset topped with a hazelnut crunch

### Glaces et sorbets (V) (\*)

Choice of ice creams and sorbets

### Plateau de fromages (\*)

Our typical rustic French cheese board of: Brie de Nangis, Fourme d'Ambert and Le Saint Mont des Alpes. Served with biscuits, celery and red onion confiture.

(V) These dishes are suitable for vegetarians.

(GF) These dishes are suitable for a gluten-free diet. Please advise your server.

(\*) These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

We have a separate children's menu or we are happy to charge 50% less for smaller portions of most dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. 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.  
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