



## NIBBLES

**Selection of Artisan breads £3.85**  
*Salted butter*

**Vegetable crisps £3.5 VG**

**Harissa nuts £4.75 VG**

**Nocellara olives £4.75 VG**

## HORS D'OEUVRES

**Caesar Salad £8.5/£12.5**  
*add chicken £5 /add prawns £6.5*

**Burrata £12.5 VE**  
*Warm vegetable Provençal, sundried tomato dressing, crispy flat bread*

**French Onion Soup £8.5**  
*Crouton, Gruyere*

**Tuna Tartare £13.5**  
*Ponzu sesame oil dressing, chilli avocado mousse, Ponzu truffle mayonnaise, crispy flat bread, sesame seeds*

**Severn & Wye Smoked Salmon £12.5**  
*Brioche, crème fraîche*

**Bayonne Ham £8**  
*Celeriac rémoulade*

**Confit Duck & Duck Liver Terrine £12.5**  
*Brioche, red onion marmalade*

**Steak Tartare £10.5/£15.75**  
*Toasted bread*

**Beetroot salad £12.5**  
*Vegan cheese mousse, caramelised walnuts, maple syrup dressing*

## SHARING PLATES

**Fish Board £19.5**  
*Salmon rilette, salmon tartare, prawn cocktail, anchovies dip, crudité, toasted bread*

**Charcuterie Board £20.5**  
*Jesus salami, saucisson sec, Bayonne ham, duck rilette, red grape mustard, celeriac rémoulade, toasted bread*

## PLATS PRINCIPAUX

**Moules Frites £16.5**  
*Mariniere sauce, parsley*

**Grilled Trout £21**  
*Sautéed broccoli, saffron olive mash, trout caviar, beurre noisette*

**Seared Seabass £20**  
*Sautéed new potatoes, spinach, sauce Vierge*

**Fish Pie Parmentier £17.5**  
*Side salad*

**Duck Confit £20**  
*Puy lentils, baby carrots, port jus*

**Saucisson D'Auvergne Aligot £18**  
*Toulouse sausage, cheesy mash potatoes, carrots, red wine jus*

**Lamb rump Persillade £26**  
*Herb crust, ratatouille, truffle pomme dauphinoise, rosemary jus*

**Grilled Butternut Steak £16.5 VG**  
*Red pepper compote, vegan cheese, toasted pumpkin*

## PRE-THEATRE MENU

**2 courses £23**  
**3 courses £26**

**Soupe au Pistou VG**

**Salmon Rilette**  
*Crouton, lemon crème fraîche*

**Bayonne Ham**  
*Celeriac rémoulade*

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**Roasted Aubergine Provençal VG**  
*Coconut yoghurt, vegetable crisps*

**Fish Pie Parmentier**  
*Side salad*

**Duck Confit**  
*Puy lentil ragout, carrots, port wine jus*

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**Crème Caramel**  
**Fresh Seasonal Fruit Salad**

## CHEF'S SPECIAL

**Cote de Boeuf £40pp**  
*Sauce au poivre, bearnaise and red wine jus*

## GRILLADES

**Steak Haché £11.5**  
*Skinny fries, sauce au poivre*

**Steak Frites £20**  
*Flat iron, skinny fries, béarnaise sauce, watercress*

**Fillet de Boeuf au Poivre £35**  
*28-days dry aged native breed grass-fed beef fillet, green beans, sauce au poivre*

## LES GARNITURES £4.5

Green salad	Pommes frites
Haricots verts	Pommes purée
Creamed spinach	Tomato & shallots

## FROMAGES, DESSERTS & GLACES

**Crème Caramel £7**  
*Vanilla cream caramel*

**Fresh Seasonal Fruit Salad £6.5 VG**

**Strawberry Éclair £7.5**  
*Cardinal sauce*

**Ballon D'Or £9**  
*Golden chocolate sphere, hazelnut praline, light milk foam, vanilla ice cream*

**Classic apple tarte Tatin £8**  
*Cinnamon ice cream*

**Chocolate fondant £8.25**  
*Vanilla ice cream*

**Selection of Ice Cream £5.5**

**Farmhouse Cheeses £13.5**  
*Selection of pasteurized cheeses, crackers*

If you have any food allergies or intolerances, please speak to your waiter before ordering.  
Please be aware that traces of allergens used in our kitchen may be present.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT.