

NIBBLES

Selection of Artisan breads £4.5

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*

Scallops £18 / £26
Seared scallops persillade, pancetta, shallots

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 £18.5
Mariniere sauce, parsley

Grilled Trout £22
*Sautéed broccoli, saffron olive mash, trout caviar,
beurre noisette*

Fish Pie Parmentier £20
Side salad

Roasted Aubergine Provençal VG £18.5
vegetable crisps

Duck Confit £22
Puy lentils, baby carrots, port jus

Saucisse D'Auvergne Aligot £20
*Toulouse sausage, cheesy mash potatoes, carrots,
red wine jus*

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

Grilled Butternut Steak £18.5 VG
*Red pepper compote, vegan cheese,
toasted pumpkin*

CHEF'S SPECIALS

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

Pan seared Halibut £35
Fish velouté, legumes parmentier

PRE-THEATRE MENU

2 courses £25
3 courses £29.5

Jerusalem Artichoke Soup
truffle Chantilly cream VG

Salmon Rilette
Crouton, lemon crème fraîche

Bayonne Ham
Celeriac rémoulade

Roasted Aubergine Provençal VG
vegetable crisps

Fish Pie Parmentier
Side salad

Duck Confit
Puy lentil ragout, carrots, port wine jus

Crème Caramel
Fresh Seasonal Fruit Salad

GRILLADES

Steak Frites £22
Flat iron, skinny fries, béarnaise sauce, watercress

Sirloin Steak £33
Maitre'd butter, watercress

Fillet de Boeuf au Poivre £36
*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

Broccoli

Tomato & shallots

Extra sauce – each £2.5

*Peppercorn
Red wine jus
Béarnaise*

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.