



## 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*

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

**Chicken Liver Parfait £12.5**  
*Brioche, red onion marmalade*

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

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

**Jerusalem Artichoke Soup £8 VG**  
*truffle Chantilly cream*

## 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 £18.5 VG**  
*vegetable crisps*

**Duck Confit £22**  
*Puy lentil ragout, carrots, port wine 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*

**Roast Gressingham Duck Magret £27.50**  
*butternut squash purée, truffle dauphinoise, baby carrots, brussels  
sprout, port wine jus*

## PRE-THEATRE MENU

**2 courses £25**  
**3 courses £29.5**

**Jerusalem Artichoke Soup VG**  
*truffle Chantilly cream*

**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**  
*300g sirloin dry aged native breed grass-fed beef  
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**

**Profiteroles £8.75**  
*crème pâtissière, vanilla ice cream,  
warm chocolate sauce*

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

**Classic apple tarte Tatin £8**  
*Cinnamon 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.