

# MAY LUNCH AND PRE-THEATRE MENU

DAILY 12 NOON TO 7 PM

TWO COURSES 12,95 / THREE COURSES 14,95

## STARTERS

### ASPARAGUS SOUP

SEASONAL ENGLISH ASPARAGUS SOUP

### PISSALADIÈRE CAMEMBERT

WARM FLATBREAD WITH CARAMELISED ONIONS,  
THYME AND CAMEMBERT CHEESE

### MACKEREL AND BEETROOT SALAD

SMOKED MACKEREL AND BEETROOT SALAD WITH A  
HORSERADISH AND CRÈME FRAÎCHE DRESSING

### FRISÉE AUX LARDONS

FRISÉE AND BACON LARDON SALAD WITH A  
WARM POACHED EGG

### CURED MOUNTAIN PORK LOIN

SLICED AIR-DRIED MOUNTAIN PORK LOIN WITH  
SHREDDED CELERIAC AND MUSTARD REMOULADE

## MAINS

### PAN ROASTED HADDOCK

ROAST HADDOCK FILLET WITH FLAGEOLET BEANS,  
TOMATO, PARSLEY, GARLIC AND OLIVE OIL DRESSING

### CHICKEN PAILLARD

GRILLED BUTTERFLIED CHICKEN BREAST WITH PETIT  
POIS, BACON LARDONS AND BABY GEM LETTUCE,  
VEAL JUS AND A POTATO AND CHIVE PURÉE

### BUTTERNUT SQUASH CAKE

SAUTÉED BUTTERNUT SQUASH AND CHICKPEA CAKE  
WITH BABY SPINACH SALAD, WHOLEGRAIN MUSTARD  
SAUCE AND A WARM POACHED EGG

### LAMB PARMENTIER

SHEPHERD'S PIE WITH SLOWLY BRAISED MINCED  
LAMB, TOPPED WITH POTATO PURÉE AND TOASTED  
BREADCRUMBS, WITH GLAZED CARROTS

### STEAK FRITES

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK  
SERVED PINK WITH FRITES AND GARLIC BUTTER

## SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,25  
*with basil and shallots*

FINGER CARROTS 2,95  
*glazed with parsley*

FRENCH BEANS 3,25

GRATIN POTATO 3,25

BRAISED MINTED PEAS 3,25

## DESSERTS

**DARK  
CHOCOLATE POT**  
WITH CRÈME FRAÎCHE

**ICED BERRIES**  
WITH WARM WHITE  
CHOCOLATE SAUCE

**ICE CREAMS  
AND SORBETS**

**CRÈME CARAMEL**  
TRADITIONAL SET VANILLA POD  
CUSTARD WITH DARK CARAMEL AND  
CREAM