

**FEBRUARY**  
**LUNCH AND PRE-THEATRE MENU**  
DAILY 12 NOON TO 7PM  
**TWO COURSES 12,95 / THREE COURSES 14,95**

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**STARTERS**

**CARROT AND BUTTERNUT SQUASH SOUP**  
CARROT, BUTTERNUT SQUASH AND GINGER SOUP

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

**PISSALADIÈRE CAMEMBERT**  
WARM FLATBREAD WITH CARAMELISED ONIONS, THYME AND  
CAMEMBERT CHEESE

**MACKEREL RILLETTES**  
SMOKED MACKEREL "RILLETTES" WITH FINE HERBS, LEMON  
AND TOASTED SOURDOUGH

**EGG BENEDICT**  
HAM AND POACHED EGG ON A TOASTED MUFFIN WITH  
HOMEMADE HOLLANDAISE SAUCE

**BLOOD ORANGE SALAD**  
SEASONAL BLOOD ORANGE AND FENNEL SALAD WITH  
SOURDOUGH CROUTONS AND HAZELNUT VINAIGRETTE

**SMOKED SALMON TARTINE**  
TARTINE OF SMOKED SALMON WITH TOASTED SOURDOUGH  
BREAD, DILL, CAPERS AND A CRÈME FRAÎCHE DRESSING

**MAINS**

**HADDOCK**  
PAN ROASTED HADDOCK WITH PEA PURÉE, PEA SPROUTS AND  
BACON LARDONS

**VENISON PARMENTIER**  
BRAISED VENISON 'COTTAGE PIE' TOPPED WITH POTATO  
PURÉE AND SERVED WITH BRAISED CABBAGE

**POULET GRILLÉ**  
CHARGRILLED CHICKEN BREAST WITH GRATIN POTATOES,  
WATERCRESS AND VEAL AND THYME JUS

**MOULES FRITES**  
MUSSELS COOKED WITH WHITE WINE, GARLIC, SHALLOTS,  
PARSLEY AND FRESH CREAM, SERVED WITH FRITES

**COQ AU VIN**  
CORN-FED FRENCH CHICKEN LEG, SLOWLY BRAISED IN RED  
WINE WITH BACON LARDONS, CHESTNUT MUSHROOMS AND  
POTATO PURÉE

**JERUSALEM ARTICHOKE RISOTTO**  
JERUSALEM ARTICHOKE AND GOATS CHEESE RISOTTO  
WITH PEA SPROUTS

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

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**DESSERTS**

**DARK CHOCOLATE POT**  
WITH CRÈME FRAÎCHE

**CRÈME CARAMEL**

**ICED BERRIES**  
WITH WHITE CHOCOLATE SAUCE

**"CRUMBLE AUX POMMES"**  
APPLE COMPOTE WITH NORMANDY BUTTER CRUMBLE  
AND VANILLA ICE CREAM

**CHOCOLATE MOUSSE**

**ICE CREAMS AND SORBETS**