

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