

### Snacks & Small Plates

Maldon Rock Oysters (each)	3.20
Cheddar Cheese Croquettes	6
Frites, truffle mayo, parmesan	6.5
French Bread & Butter	3
Olives	5



27<sup>th</sup> May - 3<sup>rd</sup> June 2026

## Set menu

### Two Courses

Lunch 18.90

Pre Theatre 21.90

(Lunch is until 4pm and Pre Theatre is until 6:30pm)

### Cocktails & Aperitifs

Negroni or Whisky Negroni	12
Glass of Prosecco	6.95
Crémant Rose	8.95
Kir	6.50
Kir Royal	10.95
Glass of Champagne	10.50
Aperol or Campari Sprits	10.50
Hugo St-Germain	10.50
Whisky Sour / Amaretto Sour	12
Espresso Martini	12
Cosmopolitan	12
Lychee / Pornstar Martini	
Moscow Mule / Cuban Mule	12
Old Fashioned Classic Daiquiri	12

### Nouveau Dessert

Biscoff and Chocolate half-baked warm Cookie Dough with Madagascar vanilla ice cream	8
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### Starters

French Onion Soup with gruyere cheese Croutons **or** Soup du Jour (please ask)

Chargrilled Beef Koftas, ginger yoghurt, concasse tomatoes, pickled onion

Chorizo Ratatouille with confit garlic labne, lemon breadcrumbs

Seabass crudo with citrus dressing and pickled fennel

Shallot Tarte tatin, homemade vegan ricotta, tomato coulis, balsamic reduction (vegan)

Cheddar cheese Croquettes with hot honey, apple and celeriac puree, bitter leaves, pistachio

'Escargots à la Bourguignonne' Snails in garlic, parsley and Pernod butter

Stuffed Courgette flower with Scallops and Prawn mousse, pea puree, trout roe, fried basil **£2 supplement**

**Salads** (You can order these salads as a starter or a main course)

Hot smoked Salmon Caesar Salad with soft boiled Egg, Parmesan, anchovies and croutons

Pan-fried Goat's Cheese with baked beetroot, roast peppers, olives, and walnut pesto **v**

Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds

### Mains

Coq au vin Pie (off the bone), mashed potatoes, gravy and sauteed cabbage

Pan roasted Hake fillet, octopus, butter beans and baby shallot ragout, Cavolo Nero

8 Hours braised Lamb shoulder with orzo pasta and fine grated aged pecorino

Sage stuffed Pork belly roll with sour cabbage, wholegrain mustard sauce, apple puree, crispy cabbage

Posh Fish 'n' Chips, Crispy Plaice fillet with prawn & crème fraiche quenelle, warm tartare sauce, frites

Confit of Duck with mashed potatoes, sauteed French beans, red wine jus, orange coulis

Soya glazed baked Aubergine, grilled Kale, tahini dressing, toasted pine nuts, bean puree (vegan)

### Specials

(You can order these Specials with any starter from the set menu above with a supplement to the set menu price)

Grain-fed Chargrilled Sirloin Steak, garlic and parsley maitre'd butter, dressed green salad **£5 supplement**

Ribeye Steak, mashed potatoes, green peppercorn cream sauce, roasted pimento **£9 supplement**

Entrecote Steak with homemade Frites, garlic and parsley maitre'd butter, green salad **£9 supplement**

Bavette Steak with classic shallots and mushroom bordelaise sauce & French Fries **£5 supplement**

(We recommend that this flavoursome and best-selling Steak of France cooked no more than medium)

### Sides 5.50

Tender Stem Broccoli with almonds  
Steamed Green Vegetables  
Green Salad with French Dressing

Tomato and Red Onion Salad  
Homemade French Fries  
Chive New Potatoes

Sauteed French Beans  
Mashed Potatoes  
Basket of Bread 3

Please refer to your Server for Allergen information or any Dietary Requirements.

We do use varieties of nuts in our kitchen. Non-Discretionary 12.5% charge will be added to your bill