

SAMPLE PRIX FIXE

STARTERS

Chilled Coco Bean Velouté
Marinated Mushrooms, White Onion Pissaladière

Tuna & Provençale Ratatouille Terrine
Home Made Cured Cod

San Marzano Tomato Carpaccio & Burrata
Oregano & Lingurian Olive Oil Bread

MAIN COURSES

Pan Roasted Cornish Dover Sole - £5 supplement per person
New Season Potato with Lobster & Parsley

Provençale Vegetable Bayaldi
Goat's Cheese Feuilleté

Slow Cooked Charolais Beef Cheek
Vichy Carrots, Bay Leaf & Hermitage Sauce

SIDE ORDERS

£3.50

Fricassée of Wild Mushrooms Mashed Potato

Wilted Spinach Seasonal Green Leaf Salad

DESSERTS

Almond Blancmangé
Poached English Peach

Gewürztraminer VT, Clos Saint Landelin, René Muré, 2005, Alsace, France 9.00

Banana & Praline Cake
Dark Chocolate Ice Cream

Monbazillac, Château Belingard, 2006, South West, France 6.00

Assortment of Ice Creams & Fruit Sorbets

European Artisan Cheeses
Baked Biscuits & Quince Jelly – supplement 4.50

Coffee & Petits Fours 3.95

Three Courses £19.50 or 2 Courses plus ½ Bottle of Selected Wine
PRE-THEATRE MENU: MONDAY – FRIDAY 12.00 pm to 2.30 pm
MONDAY – THURSDAY 5.00 pm to 6.30 pm
FRIDAY / SATURDAY (Two Courses 19.50) 5.00 pm to 6.30 pm
SUNDAY (Three Courses 19.50 / 2 courses plus ½ Bottle of Selected Wine £ 24.50)
5.00 pm to 10.00 pm