

Nibbles

Nuts and Olives	2.50
Bread Basket	3.50
Charcuterie platter to share	17.00
King's Oscietra caviar.....10g	40.00
Traditional condiments, warm blinis	

Starters

Jersey rock oysters	3.50 each
Soup of the day.....	8.50
Salmon rillettes.....	10.50
Homemade pickles, Melba toast	
Chicken liver Parfait.....	9.50
Madeira toasted brioche	
Quinoa salad	9.50/15.00
Pomegranate, tahini and lemon dressing (v)	
Heritage tomato salad.....	9.50
Goat's cheese mousse, grilled focaccia, basil (v)	

Side dishes 4.00 each

French beans
French fries
Potato purée
Garden salad

Mains

Seared fillet of Loch Duarte salmon	18.00
Borlotti beans, girolle ragout	
Chicken Basquaise	16.50
Pomme Parisienne, jus gras	
Moules frites.....	15.00
Fregola risotto.....	16.00
Comté, trompette, smoked cream cheese	

Grill

28 day dry aged Aberdeen Angus beef,
Salt Marsh lamb
(All grill dishes served with French fries)

Côte de Boeuf.....	32.00 per person
800g, for two	
Sirloin steak, 280g.....	25.00
Rib-eye steak, 280g.....	28.50
Grilled lamb chops.....	16.00

Sauces

Béarnaise, Green peppercorn, Garlic butter

Desserts

Crème brûlée	5.50
Paris Brest	7.50
Milk chocolate brownie Chocolate ganache, vanilla ice cream.....	7.00
Selection of artisan French cheeses	8.00
Sorbets and ice-creams	5.50

Pre-Theatre Menu

Two courses 15.00
Three courses 20.00

Lunch from 12pm to 2.30pm
Dinner from 5:30pm to 10.30pm

Starters

Chicken liver Parfait, toasted brioche
Heritage tomato salad, goat's cheese
mousse, basil (v)

Quinoa salad with pomegranate, tahini,
lemon dressing (v)

Soup of the day

Mains

Rump steak -150g, garlic butter, garden
salad, French fries

Moules frites

Chicken Basquaise

Fregola risotto

Desserts

Crème brûlée

Milk chocolate brownie, chocolate
ganache, vanilla ice cream

Treacle tart fresh raspberries

Sorbets and ice-creams