

Sunday ~ Friday
18:00 ~ 19:00 hrs



Pre Theatre Menu

two courses & coffee

£10.50

Soupe du Jour

Chicken Liver Parfait

with toasted brioche & red onion marmalade

Goats Cheese Mousse V

with marinated cucumber salade and tomato coulis

Smoked Mackerel Pâte

with garlic toast and a mild horseradish dressing

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Confid Duck

on a potato & onion rosti with a mango & chilli sauce

Seafood Ragoût à la Provençal

*salmon, prawns, squid and mussels in a rich
tomato sauce, served with garlic toast*

Saucisse de Porc

*free-range pork sausages served on herb mash
with a red wine reduction*

Tomato & Red Pepper Risotto V

with fresh basil

Tartiflette aux Champignons V

*traditional French dish of potato, mushroom & onion,
baked with Reblechon cheese and served
with a wild rocket salade*

Monday ~ Saturday
22:00 ~ 23:00 hrs



Late Supper

£12

one course and a glass of
house wine, a beer or a
soft drink

Moules ~ Frites

fresh Cornish mussels served
either *marinières à la crème*
or with coconut, chilli, coriander & lime

Assiette de Charcuterie et Fromages

For Two To Share

Les viandes : Jambon de Bayonne, salami, Bresaola,
chicken liver parfait and peppered duck rillettes

Les fromages : Saint Albray, Roquefort & Camembert
served with bread, biscuits, olives, cornichons, red
onion marmalade and baguette

Fondue Savoyarde

For Two To Share

Swiss cheese and Kirsch fondue with bread,
mushrooms, baby new potatoes, gherkins
and garlic sausage