

THEATRE MENU

3 courses £24.95 | 2 courses £20.95

Including a 175ml glass of house wine or pint of Bière '94

ENTRÉES

SOUPE DU JOUR *

Ask for today's choice

French Onion +£2

CALAMARI ^{GF}

Garlic aioli

BAKED NORMANDY CAMEMBERT * ^V

Plum & ginger chutney, sourdough

PLATS

PAN-FRIED CHICKEN ^{GF}

Bordelaise sauce, pommes Anna,
green beans

LAMB SKEWER

Couscous, harissa ketchup, flatbread

STEAK FRITES ^{GF}

Bavette sliced steak, frites,
Périgueux sauce

Supplement +£2 | 8oz rump +£5

TOMATO TARTE ^V

Heritage tomatoes, whipped goat's
cheese, spiced tomato & red pepper
chutney, pistou dressing

MOULES MARINIÈRE ^{GF}

White wine, cream sauce, frites

DESSERTS

CRÈME BRÛLÉE ^{GF V}

DARK CHOCOLATE MOUSSE ^V

APPLE CRUMBLE TARTE ^{VE N}

THEATRE MENU



Adults need around 2000kcal a day. GF Suitable for a gluten-free diet. * Dishes can be made with non-gluten containing ingredients. V Vegetarians. VE Vegans. N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.