



A la Carte Menu

Tel; 01159 473767 (09/10-08)

Monday to Thursday-Two courses £14.95-Three courses £17.95

Friday and Saturday a la carte prices apply

(If you are not feeling very hungry you are welcome to have just one course)

Please look at the chalkboard for daily specials

Starters £4.95

Soup of the day (See chalkboard)

Crab avocado and salmon salad, with tomato coulis

Chicken and bacon salad with shallots, button mushrooms and red wine vinegar

Melon and fresh fruit salad

Deep fried brie served with apricot chutney

Tart Provencale with tomato, courgette, pepper and aubergine dressed on salad leaves seasoned with pesto dressing

Venison terrine served with Cumberland sauce and toast

Mussels see chalkboard for the dish of the day (when available) £1.50 supplement

Pasta dishes **Starter £4.95** **Main course £8.95** *served with garlic bread*

Tagliatelle Jean-Louis with onions, bacon, tomatoes, mushrooms, cream, fresh basil and topped with mozzarella cheese (Also available as a vegetarian option)

Lasagna al forno home made meat lasagna, baked in the oven

Wild mushrooms tagliatelle with crème fraiche and chives

Chicken penne with peppers, black olives and red onions in a tomato sauce

Vegetarian main course dishes £8.95 *Served with mixed salad*

Asparagus and wild mushrooms on toasted brioche topped with poached egg

Cherry tomato, roquette and saffron risotto topped with shaved parmesan cheese

Main courses£10.95 (All our main course are served with their appropriate garnish if you would like extra accompaniments please choose from the list below)

Extras

Pommes frits £1.50 Roasted new potatoes £1.50 £ Dish of vegetables£1.50 Mixed salad with olive oil dressing £1.50 Tomato and red onion salad with pesto dressing £1.50 Garlic bread £1.50 Roquette salad with parmesan cheese and sun dried tomatoes, roast pine nuts, black olives £1.95

Chicken Breast stuffed with leek, ham and whole grain mustard mousse garnished with sauté new potatoes on chicken jus

Fresh fish of the day (please ask for today's choice)

Mussels see chalkboard for the dish of the day (**when available**) served with **pommes frits**

Roast pork fillet with thyme and honey garnished with olive oil mash and it's own jus

Rump steak

Char-grilled to your liking with black pepper sauce served with **pommes frites**

Pan roasted duck breast £1.50 supplement

Dressed on creamed polenta, on red wine sauce with cêpes mushrooms

Roast rump of lamb £1.95 supplement

Topped with a herb crust, served with gratin dauphinois and a rosemary jus

Fillet steak cooked to your liking £4.95 supplement

Topped with emmental cheese and served with red onion chutney and veal jus garnished with cherry tomato

Hand crafted desserts £4.50

Lemon tart with raspberry sorbet

Chocolate and amaretto biscuits truffle with crème anglaise

Trio of sorbet garnished with fruits

Vanilla pannacotta with a poached pear in red wine and blackcurrant

Coffee and honeycomb parfait with chocolate sauce

Sticky toffee and walnut pudding with vanilla ice cream

Profiteroles filled with pistacchio ice cream and topped with hot chocolate sauce

Special desserts of the day (see chalkboard)

Trio of cheese with tomato chutney and biscuits

Dessert wine Muscat Baumes de Venise (perfect partner to our desserts) £4.50

To compliment your cheese, Why not try a glass of late vintage port £2.95

500ml Carafe of house White £8.25

500ml Carafe of house Red £8.25

Wines by the glass 175ml
£3.00

White Cuvee Maison

Chateau Anniche Bordeaux £3.60

Chilean Chardonnay £3.60

Pinot Grigio Italy £3.60

Prosecco Italy £3.20

Red wines

Red Cuvee Maison £3.00

Chilian Cabernet Sauvignon £3.60

Merlot Bellafontaine £3.60

Chateau Anniche Bordeaux £3.75

Rose Cotes de provence £3.95

White wine & soda £3.30

Prosecco & Cassis £3.60

Prosecco & Peach Archers £3.60

Bottled beers £2.95

Becks Bier

Kronenbourg

Stella Artois

Peroni Nastro Azzurro

Draught Carlsberg, Pint £2.95

Half Pint £1.70

Woodpecker or Strongbow £2.85

Aperitifs

*Chamberry(Dry martini with
Strawberry juice)* £2.95

Tomate(Pastis & Grenadine) £2.95

After Dinner

Crème de Menthe frappé £2.50

Slippery tippie, Sambuca &

Baileys

After Dark, Kahlua, Crème £3.45

De Menthe & Baileys

Liquors £2.95

Ask for your favourite

Spirits £2.95

Spirit with mixer £3.95

Vermouths £2.65

Sherries £2.50

Malt whiskey

Glenmorangie (10 yrs old) £3.30

Bowmore (12 yrs old) £3.70

Macallm £3.30

Glenfiddich £3.10

Port

Tailors late bottled £2.95

Cockburn's, fine ruby £2.50

Cognac & Armagnac

Courvoisier VS £2.95

Remy Martin VSOP £3.60

Armagnac VSOP £2.95

Calvados VSOP £2.95

Fruit Juices

*Orange, Pineapple, Grapefruit,
Tomato* £1.75

Freshly squeezed orange juice £2.35

Coffees

Freshly ground coffee £1.80

Decaffeinated coffee £2.10

Expresso £1.80

Double Expresso £2.40

Latte or Cappuccino £2.40

Floater coffee £2.60

Liquor coffee £3.40

Hot Chocolate £1.95

Teas

Breakfast tea £1.80

Earl Grey & flavoured Teas £1.95

Cold Drinks

J2O ask for your favourite flavour £2.40

Orangina 330ml £2.40

Appletise £2.40

Slimline bitter lemon or Tonic £1.75

Coca Cola or Diet Coke £1.95

Lemonade £1.30

Tonic water or Canada Dry £1.40

Mineral water still or gas 330ml £1.45

Abbey weil mineral water 1 ltr £2.95

San Pellegrino 750 ml £2.95

Badoit £2.95

750ml

Glass of mineral water £1.10

Lunch and pre-Theatre menu

Lunchtime from 12.00 noon till 2.15 pm

Pre-theatre from 5.30 pm till 7.00 pm (Monday to Thursday) Tables must be vacated by 8.00 pm

Pre-theatre from 5.30 pm till 6.30 pm (Friday and Saturday) Tables must be vacated by 7.30 pm

Sunday 12.00 noon till 3.00pm and 6.00 pm till 9.00 pm

Choose 2 dishes from the list below for **£8.95** or 3 dishes for **£10.95**

(If you are not feeling very hungry you are welcome to have just one course)

Please take a look at the chalkboard for daily specials

Marinated mixed olives £ 1.95

Starters £4.75

Home made soup of the day (see chalkboard)

Crab, Salmon and avocado salad with tomato coulis

Venison terrine, served with Cumberland sauce and toast

Tart Provencale with tomato, courgette, peppers and aubergine, dressed on salad leaves, seasoned with pesto dressing

Deep fried brie with apricot chutney

Melon and fresh fruit salad

Chicken & bacon salad with shallots, button mushrooms and red wine vinegar

Main courses £6.25

Tagliatelle Jean-Louis with onions, bacon, tomatoes, mushrooms, cream & fresh basil, topped with mozzarella cheese available as a vegetarian option

Chicken Blanquette tender pieces of chicken breast, cooked in a creamy tarragon sauce, served with rice

Pan fried pork escalope, served with sauté potatoes, apple sauce and pork jus

Lasagne al forno home made meat lasagne baked in the oven

Minute steak char-grilled and served with pomme frites (add pepper sauce for an extra £1.50)

Fish of the day (Please ask for today's choice)

Petit Paris salad mixed leaves, sun blush tomatoes, artichoque, carrot, red onion, pine nuts, black olive and parmesan cheese

Cherry tomato, roquette and saffron risotto with shaved parmesan cheese

Extra: pomme frites, dish of vegetables, mixed salad, extra bread **£1.50**

Desserts £4.25

Lemon tart with raspberry sorbet

Duo of sorbet garnished with fruits

Vanilla pannacotta with a pear poached in red wine and blackcurrant

Chocolate and amaretto biscuits truffle with crème anglaise

Coffee and honeycomb parfait with chocolate sauce

Profiteroles filled with pistacchio ice cream and topped with hot chocolate sauce

Sticky toffee and walnuts pudding with vanilla ice cream

Brie and blue d'auvergne with tomato chutney and biscuits

Sandwiches (lunch time only)

All our sandwiches are served with salad seasoned with olive oil dressing

On French baguette or sliced brown bread

<i>Brie and bacon baguette melt</i>	£4.95
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<i>Smoked salmon lemon juice and dill crème fraîche</i>	£4.95
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<i>Char grilled rump steak with onions and mushrooms served with frites</i>	£5.95
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<i>Ham and cheddar baguette melt</i>	£3.95
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<i>Roast peppers, roquette salad, sun blush tomatoes, pine nuts,</i>	£3.95
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<i>Balsamic vinegar and parmesan cheese</i>	
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<i>Char grilled chicken fillet & tarragon mushrooms</i>	£4.50
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