



FIXED PRICE LUNCH & PRE-THEATRE MENU

2 COURSES £20.95

AVAILABLE TUESDAY TO FRIDAY 12-2PM & SATURDAY 12-3PM, TUESDAY TO FRIDAY 5-6.15PM

APPETISERS

MOREISH CRISPY WHITEBAIT Lightly dusted in a paprika flour served with harissa mayonnaise ~

WINTER VEGETABLE SOUP A hearty soup finished with crunchy herb croutons and 'Le Pettit Croissant Bakery' crusty bread & butter ~

CHICKEN LIVER & BRANDY PATÉ Another original house recipe culminating in a flavoursome and sumptuous paté served with crisp bread and a red onion marmalade ~

BREADED BRIE & GOAT'S CHEESE PARCELS Lightly breaded creamy French brie and ripe Welsh goat's cheese with a zesty orange and cranberry compote

POACHED PEAR & STILTON SALAD A delicious spiced poached pear and crumbled Cropwell Bishop stilton salad with balsamic dressing ~

MAIN COURSES

CHARGRILLED MARINATED CHICKEN Served on herb roasted ratatouille with saute new potatoes and a harissa butter drizzle ~

BUTTON MUSHROOM BOURGUIGNON Button mushrooms sautéed in a creamy smoked paprika, tomato, shallot, parsley and caper sauce with creamed potato ~

6OZ SIRLOIN OF BACON A chargrilled bacon steak served with thick cut chips and a moreish brandy and green peppercorn sauce ~

PESTO CREAM GNOCCHI Cooked into a pesto, oven roasted tomato and asparagus cream sauce topped with a savoury sunblushed tomato herb crumb

SALMON, COD & DILL FISHCAKES Our own fragrant recipe with a hint of lemon served with a piquant tartare sauce and a seasonal salad dressed with our house vinaigrette

DESSERTS

MARbled WHITE & DARK CHOCOLATE BROWNIE With vanilla ice-cream and a rich dark chocolate sauce ~

BLACK CHERRY & VANILLA CRÈME BRULEE With homemade shortbread ~

ZESTY LEMON CURD & VANILLA CHEESECAKE Served vanilla ice-cream

LUNCHTIME BAGUETTES

Available Tuesday to Friday 12-2pm & Saturday 12-3pm

Granary or White Freshly Baked Baguettes Served with a Handful of Thick Cut Chips

CLASSIC BLT Crispy bacon, lettuce and tomato £9.95 ~

BRIE & CRANBERRY MELT Creamy French brie, salad and cranberries £9.95 ~

CRAYFISH TAIL & PRAWN COCKTAIL Spiced horseradish Marie Rose £10.95 ~

CUP OF WINTER VEGETABLE SOUP & MINI BAGUETTE Choose from one of the above fillings £9.95 ~

FOOD ALLERGIES AND INTOLERANCES - BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

~ We can adapt these dishes to be gluten free.

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