



SMALL PLATES / TAPAS

- ** Sautéed potatoes & chorizo £4.10
- ** Chicken Samfaina £4.10
- ** Mouton & beef Calderata £4.90
- ** Steamed mussels with Provencal sauce £4.90
- ** Cataplana (fish & meat stew) £4.90
- ** Saffron marinated seabass £4.20
- ** Female duck leg confit £4.20
- ** Pan fried Morcilla (Spanish black pudding) with red onion jam £4.50
- ** Mullet Escabeche £4.20
- ** Beef Carpaccio, parmesan, rocket salad & caper berries £4.90
- ** Spanish Anchovies £3.90

- ** Selection of Crostini & dips £3.50
- ** Green or Mixed Salad (V) £3.30
- ** Tortilla Espanola with spinach (V) £3.50
- ** Beetroot & orange salad (V) £3.90
- ** Sautéed Padron Peppers & Smoked Rock salt (V) £3.90
- ** Valencian peas (V) £3.50
- ** Marinated Red peppers (V) £3.90
- ** Sweet potato fritters (V) £3.90
- ** Homemade bread and oil (V) £3.30
- ** Hand cut chips (V) £2.50

Monkfish, chick peas & tomato stew £5.90
King Scallop & French black pudding £5.90
Foie Gras, fried apples, brioche & Calvados Flambée £9.90

CHARCUTERIE

- ** Rillettes of Duck with croutons £4.20
- ** Rosette de Lyon £4.50
- ** Selection of cured meats £4.90
- Pata Negra Jabugo Iberian ham aged min. 18months (70gr) £12.90**
- Cecina de Leon**
- Cured beef rump from Spain (70gr) £8.90
- Bayonne ham**
- French Basque country Ham aged min. 7 months (70grs) £6.90
- Selection of Charcuterie £10.90**
- make it mixed with cheeses at £16.90**
- go for either French or Iberian**

Recommended wine for Charcuterie:
 Nova Safra (Portugal)
 Côte de Brouilly (Beaujolais, France)

(**) 3 Selected plates & Bread £9.90

(**) 3 Selected plates, bread & 125ml house wine £12.90
 (12AM – 7.30PM everyday)

Lunch set menu & Pre-theatre menu available everyday from 12AM-7.30PM
2 courses £12.90 / 3 courses £15.90 (Applies to blackboard only)
 See blackboard for daily Chef's specials!!

PLATS de la MAISON

Char grilled Rib Eye Steak, confit tomatoes, hand cut chips & Bordelaise sauce £15.90
 Rioja Crianza, Lealtanza (Spain)

Saucisson de Lyon with Puy lentils & root vegetables casserole £10.90
 Cotes de Ventoux (France) or Nova Safra (Portugal)

Grilled Turbot with Cauliflower puree, Samphire, Vanilla butter & fondant potatoes £14.50
 Cousino Chardonnay (Chile)

Vegetarian Assiette £10.90 (V)
 Karrikiri Blanco Viura, Navarra (Spain)

Mont d'Or cheese (470grs) for two to share with assiette of cured meats, potatoes & salad £35

DESSERTS (£4.90 each)

- Apple tart Tatin, vanilla ice cream & caramel sauce
- Baked white chocolate & Ginger cheesecake
- Lemon Parfait with Lemon Curd
- Crème Caramel

Assiette of Desserts £6.90
 Add a glass of Sauternes at £4.00

Cafe Gourmand

Assortments of petits fours and coffee £5.30

FROMAGES (£2.90 each)

- Langres (Champagne)
- Bleu d'Auvergne (Auvergne mild blue)
- Coulommiers (Marne department near Paris)
- Tomes de Savoie (Alps, France)
- Extra Mature Manchego (Spain)
- Gres des Vosges (Alsace, France)
- Monte Enebro (Goat, Spain)
- Jura (France)
- Valdeon Picos blue (Spain)

Try a glass of Rozes Reserve Port for £3.95