

NIBBLES

olives
 six nuts
 bread and dips
 pickles and anchovyade
 medijian salami, cornichons, carasau

3.5
4
4
6

STARTERS

french onion soup, garlic and gruyere sardough
 confit chicken, chargrilled baby veges, marinated anchovies
 roasted beetroot, walnuts, bleu d'auvergne
 harissa cuttle fish, beetroot puree, flat bread
 burrata, piquillo peppers and tomato salsa
 za'at'ar mackerel fillet, tabaganash, dukkah, baby artichokes

5
6
6
7
7

MAINS

cornish mules marinieres 13
 reblochon cheese tartiflette : potatoes, lardons, onions (veggie option available) 13
 slow braised lamb shoulder, fregda tasquaise, braised fennel 15
 beetroot fillet, rissoles potato, savoy cabbage, peas and broad bean verde 14
 red wine beef stew, carrots, papadelle, pecorino 14
 morels arancini, purple sprout broodi, roasted squash, pesto 14
 za'at'ar skate wings, heritage carrots, nettle gnocchi, tapenade 14
 free range bavette steak and chips, bearnaise (served pink) 16



PRE-THEATRE : 2 courses + gls natural wine
 MENU 6-7pm

20

SIDES

salad 4
 seasonal legumes 5
 chips 5
 truffle & pecorino chips 6

CHEESES

brillat savarin 5
 bleu d'auvergne 5
 moths 5

DESSERTS

plum cheesecake 5
 chocolate flan parisien 4
 bread & butter pudding 5
 panacotta, madelaine 5