

## LES ENTRÉES

### **LA SOUPE A L'OIGNON £4.95 \* LA SOUPE A LA CHATAIGNE £5.75**

HOMEMADE SOUP. TRADITIONAL FRENCH ONION SOUP OR CHESTNUT SOUP.

### **PATÉ DE CAMPAGNE MAISON £4.95 \***

THE CHEF'S HOMEMADE COARSE PATÉ WITH ONION CHUTNEY

### **MOULES MARINIÈRES £5.95**

MUSSELS WITH WHITE WINE, SHALLOTS, PARSLEY & TOUCH OF CREAM

### **SALADE DE CHÈVRE CHAUD Sm £6.25/LRG £11.50**

GOAT CHEESE SALAD WITH HERBS & WALNUT DRESSING

### **CASSOLETTE DE CALAMAR A LA PLANCHA AU PIMENT D'ESPELETTE £6.95**

PAN-SEARED CALAMARI "BASQUE" STYLE WITH A TOUCH OF CORIANDER, CHILLI AND GINGER

### **ESCARGOTS DE BOURGOGNE 6/ £7.95**

BURGUNDY SNAILS WITH GARLIC AND PARSLEY BUTTER . A MUST TRY!

### **TARTINE DE CRABE ET CREVETTE AU CORIANDER ET PIMENT DOUX £7.95**

CRAYFISH AND CRAB TARTINE WITH SWEET CHILI DRESSING AND CORIANDER

### **ASSIETTE DE CHARCUTERIE £8.50**

LOVELY SELECTION OF COLD MEAT FROM SOUTHWEST FRANCE AND HOMEMADE PATE SERVED WITH CORNICHONS

### **FOIE GRAS DU SUD OUEST £8.95**

THE CHEF'S HOMEMADE COARSE PATÉ WITH ONION CHUTNEY

### **FONDUE DE "VACHERIN" POUR DEUX £12.95**

CHEESE FONDUE COOKED WITH WHITE WINE AND CHIVE — FOR TWO TO SHARE

## LES PLATS

### **ENTRECÔTE GRILLÉE SAUCE AU POIVRE OU BÉARNAISE £19.95**

14 OZ CHARGRILLED 28-DAY HUNG RIB EYE STEAK ON THE BONE WITH FRIES AND PEPPERCORN OR BÉARNAISE SAUCE

### **FAUX FILLET ET POMMES FRITES SAUCE BÉARNAISE £15.95**

8 OZ CHARGRILLED RARE BREED RIB EYE STEAK SERVED WITH FRIES AND BÉARNAISE SAUCE

### **ONGLET SAUCE AU POIVRE OU BÉARNAISE £12.50 \***

ALSO KNOWN AS THE "BUTCHER'S CHOICE" WITH FRIES AND PEPPERCORN OR BÉARNAISE SAUCE

### **MOULES FRITES £11.95 \***

LARGE BOWL OF "MOULES MARINIÈRES" COOKED IN WHITE WINE, PARSLEY AND CREAM

### **"LE GARRICK" BURGER £11.95 / £1.50 EXTRA FOR CHEESE TOPPING (BLUE OR EMMENTAL)**

HOMEMADE SPICED LAMB AND BEEF BURGER SERVED WITH CUCUMBER, TOMATO AND FRITES

### **COQUELET AU CITRON £12.95**

WHOLE FREE RANGE BABY CHICKEN, ROASTED WITH LEMON AND TOMATO AND ROSEMARY SAUCE SERVED WITH FRITES

### **RISOTTO DE POTIMARRON ET PARMESAN £12.95**

HONEY ROASTED BUTTERNUT SQUASH RISOTTO WITH FRESH PARMESAN SHAVINGS

### **BOEUF BOURGUIGNON £13.95**

SLOW COOKED BEEF MARINATED IN RED WINE SERVED WITH NEW POTATOES

### **SAUCISSE DE TOULOUSE ET SES LENTILLES £13.50**

AUTHENTIC TOULOUSE SAUSAGES SERVED WITH LENTILS

### **CASSOULET DE TOULOUSE £14.95**

TRADITIONAL DISH FROM TOULOUSE, LINGOT BEANS SERVED WITH DUCK, SAUSAGES AND PORK

### **MAGRET DE CANARD FACON "NOEL" £16.95**

DUCK BREAST SERVED WITH ROASTED VEGETABLES, XMAS STUFFING AND CRANBERRY SAUCE

### **FILET DE BAR FRAIS SUR PUREE DE POIS ET COULIS DE POIVRON ROUGE £16,95**

SEARED FILLET OF FRESH SEA BASS SERVED WITH A RED PEPPER COULIS AND CREAMED PEA PUREE

*An optional 12<sup>1</sup>/<sub>2</sub>% service charge will be added to your bill. All prices include VAT. Some dishes may contain nuts. Fish and meat dishes may contain bones.*

## LES ACCOMPAGNEMENTS

**FRITES £3.95**

**SALADE VERTE £3.95**

MIXED TENDER BABY LEAVES AND FRESH HERBS

**HARICOTS VERTS £4.25**

FRENCH GREEN BEANS

**POMMES DE TERRE NOUVELLES £3.50**

BOILED OR SAUTÉED NEW POTATOES

**SALADE TOMATES ECHALOTTE £3.95**

TOMATO AND SHALLOT SALAD

**PETIT POIS GRAND-MÈRE £4.25**

FRENCH PEAS WITH LARDONS & ONION

## LES DESSERTS

**CRÈME BRULÉE £5.50**

**TARTE AU CITRON £5.50**

HOME MADE LEMON TART WITH CRÈME FRAICHE

**FONDANT AU CHOCOLAT £5.95**

WARM CHOCOLATE FONDANT WITH  
VANILLA ICE-CREAM

**GLACES £5.20 (3 SCOOPS)**

ICE CREAMS

PLEASE ASK STAFF FOR FLAVOURS

**LES FROMAGES £8.50**

A SELECTION OF THREE FRENCH CHEESES

**CAFÉ GOURMAND £6.95**

PETITE SELECTION OF ALL OUR FAVOURITES

INCLUDING COFFEE/ £8.95 WITH DIGESTIVE

## LES PORTOS

**COCKBURNS SPECIAL RESERVE £4.95**

**WARRE'S OTIMA TAWNY £5.95**

**LES MENUS £13.50**

**LUNCH MENU FROM NOON TO 7PM,**

**PRE-THEATRE MENU UNTIL 7PM**

**AND POST-THEATRE MENU FROM 10 PM ONWARDS**

## STARTER

SOUPE DU JOUR OR PATÉ MAISON / HOMEMADE SOUP OF THE DAY OR PATE SERVED WITH FRENCH BAGUETTE

## MAIN COURSE

ONGLET SAUCE POIVRE OR MOULES FRITES / GRILLED STEAK SERVED WITH FRIES OR FRESH MUSSELS AND FRIES

**THREE COURSE OPTION FOR £16.45**

CHOICE OF DESSERTS: HOMEMADE LEMON TART OR ICE CREAM (2 SCOOPS)

## LES CAFES

**ESPRESSO £1.95**

**DOUBLE ESPRESSO £2.90**

**MACCHIATO £2.00**

**CAPPUCINO £ 2.60**

**AMERICANO £ 1.95**

**CAFÉ AU LAIT £ 2.90**

**TEAS £1.95**

**EARL GREY, ENGLISH BREAKFAST, PEPPERMINT**

**LIQUEUR COFFEE £6.75**

## LES VINS DE DESSERTS (37.5CL BOTTLE)

### MUSCAT DE FRONTIGNAN

VERY RARE, VERY SPECIAL. IDEAL DESSERT WINE TO FINISH A MEAL WITH CLASS.

**BTL £17.95 GL £5.95**

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