

Drinks

Please ask for our main Wine List

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|-------------------------------------|-----------------|---------------|---------------------------------------|--------------|
| Carafe of house white | 500 ml | £9.30 | Vermouths | £2.75 |
| Carafe of house red | 500 ml | £9.30 | Sherries | £2.75 |
| White wines by the glass | | 175 ml | Scotch and Malt whisky | 25 ml |
| House white wine france | | £3.60 | Glenmorangie (10 yrs old) | £3.50 |
| Sauvignon Blanc | | £3.95 | Bowmore (12 yrs old) | £3.75 |
| Chilean Chardonnay | | £3.95 | Macallan | £3.95 |
| Pinot Grigio Italy | | £3.95 | Glenfiddich | £3.50 |
| White wine & soda | | £3.75 | Port | 50ml |
| Prosecco Italy 125 ml | | £3.75 | Tailors Vintage Port | £3.60 |
| Prosecco & Cassis 125ml | | £3.95 | Cockburn's, fine ruby | £2.95 |
| Prosecco & Peach Archers 125 ml | | £3.95 | Cognac & Armagnac | 25ml |
| Red wines | | 175 ml | Courvoisier vs | £3.75 |
| House red wine France | | £3.60 | Remy Martin vsop | £3.95 |
| Chilean Cabernet Sauvignon | | £3.95 | Armagnac vsop | £3.50 |
| Merlot France | | £3.95 | Calvados vsop | £3.50 |
| Rosé wines | | 175 ml | Fruit Juices 200 ml | £2.75 |
| Bois Des Violettes | | £3.60 | Orange, Pineapple, Grapefruit, Tomato | |
| Dessert wines | | 75ml | Coffees | |
| Muscat Beaumes de Venise | | £3.35 | Freshly ground coffee | £1.95 |
| Bottled beers | | | Decaffeinated coffee | £2.10 |
| Tsing Tao lager | | £3.65 | Espresso | £1.95 |
| Kronenbourg | | £3.65 | Double Espresso | £2.45 |
| Stella Artois | | £3.65 | Latte or Cappuccino | £2.45 |
| Peroni Nastro Azzurro | | £3.65 | Floater coffee | £2.80 |
| Stella draught lager | Half Pint £1.95 | Pint £3.85 | Liquor coffee | £3.95 |
| Bitter | | 500 ml | Hot Chocolate | £1.95 |
| Black sheep Ale 4.4% | | £4.45 | Mocha coffee | £2.25 |
| Robin Hood (brewed in Notts) 4% | | £3.95 | Teas | |
| Maid Marion (brewed in Notts) 4.5% | | £3.95 | Breakfast tea | £1.90 |
| Roaring Meg (brewed in Notts) 5.5% | | £3.95 | Earl Grey & flavoured Teas | £1.95 |
| Ciders | | | Cold Drinks | |
| Magners pear cider 500ml | | £4.45 | J2O ask for your favourite flavour | £2.75 |
| Magners irish Cider 568 ml | | £4.45 | Orangina | £2.75 |
| Woodpecker | | £3.65 | Appletise | £2.75 |
| Strongbow | | £3.65 | Tonic water & assorted mixers | £1.95 |
| Aperitifs | | | Coca Cola or Diet Coke | £1.95 |
| Chamberry | | | Lemonade | £1.50 |
| (Dry martini with Strawberry juice) | | £2.95 | Mineral water 330ml | £1.50 |
| Tomate (Pastis & Grenadine) | | £2.95 | Mineral water 750ml | £2.95 |
| After Dinner | | | San Pellegrino 750ml | £3.25 |
| Crème de Menthe frappé | | £2.95 | Belvoir Pressés | £2.95 |
| Slippery tippie, Sambuca & Baileys | | £3.95 | Elderflower, | |
| Liquers | | £2.95 25ml | Organic ginger beer, | |
| Ask for your favourite | | | Cranberry, | |
| Spirits | | £2.95 25ml | Pomegranate & Raspberry | |
| Ask for your favourite | | | | |
| Spirit with mixer from | | £4.40 | | |

All wines by the glass are also available in 125 ml measures
please ask a member of staff

Lunch, Pre-Theatre and Evening Menu

Lunchtime from 12.00 noon till 2.15pm - 1 course £8.95 - 2 courses £10.95 - 3 courses £13.95

Monday to Thursday evenings from 5.30pm till 10pm - 1 course £8.95 - 2 courses £11.95 - 3 courses £14.95

This Menu is also available on Friday and Saturday nights from 5.30pm until 6.30pm

(We kindly ask tables seated between 5.30pm and 6.30pm to be vacated by 7.30pm for the second sitting)

Starters (* Also available as main course size)

Marinated mixed olives **Appetiser** £1.95

Soup of the day (please take a look at the chalkboard)

Duck, chicken and ham hock terrine, apricot chutney and toasted bread

Goat cheese and sun blush tomato tart, roquette leaves, pesto dressing

***Roast chicken and bacon salad** with mushrooms, shallots and red wine vinegar

***Deep fried crab risotto cake**, sweet chilli mayonnaise

***Seafood gratin** topped with cheese, herb and brioche crust **please add £1.50**

Parma ham with chicory, pink grapefruit and pecorino cheese **please add £1.50**

Smoked mackerel potato salad, soft poached egg and baby gem

King prawns, coconut curried sauce, fragrant rice, coriander cress **please add £1.95**

(Also available as main course please add £3.95)

Main Courses

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

Chicken fricassee, tender pieces of chicken cooked with white wine, tomatoes and herbs finished with cream, served with mashed potatoes

Pan roast pork loin steak, stilton cheese potato gratin, butter leeks and red wine jus

Lasagne al forno, homemade oven baked meat lasagna served with garlic bread

Minute steak char-grilled with French fries
(add pepper sauce for just £1.50)

Fresh fish of the day (Please take a look at the chalkboard) **supplement may apply**

Roast rump of veal, butternut squash, smoked sausage and pearl barley risotto, game jus **please add £4.95**

Side dishes £1.95: French fries, dish of vegetables, mixed salad, extra bread, garlic bread

Roast boned saddle of lamb minted vegetables, crispy sweetbread and lamb jus **please add £6.95**

Confit of duck leg Chorizo and bean cassoulet, red wine and star anise jus **please add £4.95**

8 oz Rump steak, with black pepper sauce **please add £4.95**

8 oz Sirloin steak, with garlic mushroom sauce **please add £7.95**

8 oz Fillet steak, with stilton cheese wrapped with bacon and served on a port jus **please add £9.95**

All steaks are garnished with French fries or sauté potatoes

V. Spring vegetable risotto, honey roast halloumi cheese and roquette salad

V. Pancake filled with mushrooms, spinach and sun blush tomato, baked in the oven with emmental cheese served with roquette salad

Desserts

Coconut parfait, mango purée, dark chocolate shaving

Sorbet of the day (please take a look at the chalkboard)

White chocolate cheesecake, strawberry crème anglaise

Lemon grass crème Brulée, with fresh pineapple

Apple crumble, cinnamon ice cream

Dessert wine Muscat Baumes de Venise (perfect partner to your dessert)

75ml

£3.35

To compliment your cheese, why not try a glass of late vintage port

50ml

£3.60

Pecan tart, toffee sauce, vanilla ice cream

Dessert of the day (please take a look at the chalkboard)

Passion fruit mousse, caramelized banana and langue de chat biscuit

Camembert, blue de Brest and tome de Savoie, date & apple chutney and biscuits

Sandwiches (lunch time only)

Bacon, onion and mushroom baguette **£5.95**

Fresh Grilled Salmon with lemon juice, dill **£5.95**

Char-grilled rump steak with onions and mushrooms s/w French fries **£6.95**

Camembert and tomato baguette melt **£4.95**

Roast peppers, roquette salad, tomatoes, pine nuts, balsamic vinegar and parmesan cheese **£4.95**

Char-grilled chicken fillets & tarragon mayonnaise **£5.95**

We will do our best to accommodate special dietary and allergy requirements but we cannot guarantee that dishes will be free from traces of nuts, wheat and dairy products. (please ask a member of staff for the menus full ingredients list)