

### APERITIFS

<b>CHEESE BOARD</b>	<b>CHARCUTERIE BOARD</b>	<b>SAUCISSON</b>	<b>MIXED PLATTER</b>	<b>CAMEMBERT</b>
brie de meaux, blue cheese, goat's cheese & bread	prosciutto, saucisson, pate, pickles & bread	saucisson, butter, pickles & bread	selection of cheese, charcuterie, salad & bread	baked camembert with bread & salad
£11	£12,5	£9,5	£13	£9

### LES TARTINES — Open faced sandwiches

#### HOT—Chaudes

BRIE DE MEAUX .....	£6.75
brie de meaux, hazelnut, honey	
BLUE CHEESE .....	£7
fourme d'ambert, dried prunes butter	
GOAT CHEESE & HONEY .....	£7
goat cheese, acacia honey, blueberry	
MOZZARELLA .....	£7
mozzarella, tomatoes, pesto, pine nuts	
3 CHEESE & PEARS .....	£7.5
mozzarella, fourme d'ambert, goat cheese & pears	
DUCK CONFIT .....	£9.5
duck confit, apple, spring onions	

#### COLD —Froides

FRESH GOAT'S CHEESE .....	£4.90
fresh goat cheese, thyme, fresh garlic, olive oil	
RILLETTES .....	£6.75
duck pate, pickles, salad	
ANCHOVY .....	£6.75
anchovies, tomatoes, fresh garlic	
JAMBON CRU .....	£7.5
cured ham, ricotta, cherry tomato, pine nuts, fresh garlic	
SMOKED SALMON .....	£10.5
smoked salmon, ricotta cheese, lemon, dill	
FOIE GRAS .....	£12.5
duck foie gras, green salad, onions confit	

### MENU of THE DAY

12PM-7PM

WEEKDAYS ONLY

SOFT DRINK of  
YOUR CHOICE

+

TARTINE of THE DAY

+

SOUP of THE DAY  
or SALAD

£9.90

### ANTOINETTE'S CROQUE MONSIEUR

Ham, cheese and onions confit in  
sourdough bread toasted

£7.90

### SIDES

<b>SOUP OF THE DAY</b> Homemade soup prepared with seasonal vegetables  £4.5	<b>HOUSE SALAD</b> Mixed seasonal green salad  £3.5
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### SALADS

GOAT'S CHEESE SALAD .....	£9
mixed salad, melted goat cheese on toast cherry tomatoes, seeds, blueberry	
JAMBON CRU SALAD .....	£9.75
mixed salad, cured ham, cherry tomatoes, sun dried tomatoes, ricotta, blueberry, hazelnut	
DUCK CONFIT SALAD .....	£12
mixed salad, duck confit, apple, cherry tomato, red onions	
SMOKED SALMON SALAD .....	£12
mixed salad, smoked salmon, avocado, red onions, cherry tomato	

### HOMEMADE DESSERTS

MARSHMALLOW .....	£0.30
BAG OF FRENCH SWEETS .....	£2.50
TARTINE W/ BUTTER & JAM .....	£3
BRIOCHE OF THE DAY .....	£3.5
TARTINE W/ NUTELLA .....	£3.75
TARTINE W/ SPECULOS .....	£3.75
ANTOINETTE'S CHOCOLATE CAKE .....	£4.5
LEMON TART .....	£5
APPLE CRUMBLE .....	£4.5
CARAMEL & HAZELNUT TART .....	£5
CAKE OF THE DAY .....	£4.5

### PRE-THEATRE MENU

12PM-7PM

SOFT DRINK OF  
YOUR CHOICE

+

TARTINE OF YOUR CHOICE  
Mozzarella, Rillettes Or Anchovy

+

SOUP OF THE DAY  
or SALAD

+

DESSERT OF  
YOUR CHOICE

£16

## SOFT DRINKS

### TEA

ENGLISH BREAKFAST TEA .....	£3.00
MARIAGE FRÈRES TEA .....	£3.20
French Breakfast Earl Grey Imperial Jasmin Tea Darjeeling Marco Polo-Black Tea Rooibos-bourbon vanille	
CAMOMILLE .....	£3.00
PEPERMINT .....	£3.00

### COFFEE

ESPRESSO.....	£2.20
BABYCCINO .....	£2.00
DOUBLE ESPRESSO.....	£2.40
ESPRESSO MACCHIATO .....	£2.50
AMERICANO .....	£2.80
CAPPUCCINO .....	£3.00
LATTE .....	£3.00
FLAT WHITE .....	£3.10
MOCHA .....	£3.25
HOT CHOCOLATE .....	£3.00
CHAI LATTE TEA .....	£3.50
Add a flavour to your coffee.....	£0.30
Ginger Bread, Caramel, Vanilla & Hazelnut	

STILL WATER 33cl .....	£1.90
STILL WATER 75cl .....	£2.80
PERRIER 33cl .....	£2.70
COKE / DIET 33cl .....	£3.00
SYROP MONIN .....	£1.60
Mint, Grenadine, Hazelnut, Caramel & Vanilla	
FROBISHERS JUICE 25cl .....	£3.20
Apple Bumbleberry	
FRESH ORANGE JUICE .....	£3.50
VICTORIAN LEMONADE .....	£3.00

## WINES

### ROSÉ

#### CÔTE DE PROVENCE

Château Gairoid	12,5 cl ...	£5.5
	75 cl .....	£28

Rimauresque cru classé	75 cl .....	£29
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#### BANDOL

Domaine Lafran Veyrolles	75 cl .....	£34
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### WHITE — 75 cl

#### MUSCADET

Domaine Les Grands Presbytères .....	£26
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MACON-Glass 12.5cl .....	£5.5
Clòs St Pierre .....	£28

RIESLING-Glass 12.5cl .....	£5.5
Turckheim Vieilles Vignes .....	£28

#### SANCERRE

Domaine du Pré Semelé .....	£31
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#### CHABLIS Premier Cru

Domaine de la Motte Beauroy ....	£35
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### RED — 75 cl

#### CÔTES DU RHONE

Les Côteaux .....	£24
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MORGON-Glass 12.5cl .....	£5
Côte de Py .....	£26

St-AMOUR-Glass 12.5cl .....	£5.5
Château de Belleverne .....	£27

#### BORDEAUX

Château Calvimont Graves .....	£32
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#### CÔTES DE NUITS

Pierre Bourrée .....	£38
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### DESSERT WINE

#### MONBAZILLAC

Glass .....	£6,5
Bottle 50cl .....	£25

#### CHAMPAGNE

#### CHARLES CHEVALIER Brut D'honneur

Glass .....	£9
Bottle 75cl .....	£45

### HOUSE WHITE

Glass 12.5cl .....	£5
Carafe 45cl .....	£15.5

### HOUSE RED

Glass 12.5cl .....	£4.5
Carafe 45cl .....	£14.5

### FRENCH SPARKLING WINE

Extra Brut de L'Ormarine  
Piquepoul - Méthode Traditionelle

glass-£7 bottle-£34

### BEER

VEDETT  
— 33cl—

£5