

# Les Deux Salons

## LES ENTRÉES

Warmed poached egg 'Burford Brown',  
salad of lentils, shallots & parsley £7.95

Charentais melon & Bayonne ham £8.50

Cornish crab, green mango, chilli, lime & ginger £10.50

Crisp puff pastry leek tart £7.95

Warm salt cod brandade, sauté of young squid,  
parsley croustis £8.95

Hand-chopped Scottish beef tartare £8.95  
Main course size with French fries £16.95

Grilled Cornish sardines, capers, lemon, chilli,  
toasted sourdough & olive oil £8.95

Herefordshire snail & bacon pie £8.95

Maldon rock oysters  
x3 £5.95 x6 £11.80 x12 £23.50

## LES SALADES

Salade Niçoise £9.95

Tomato salad 'forgotten varieties', fennel,  
soft herbs, Tuscan olive oil £8.50

## LES SOUPES

Mediterranean fish soup with rouille,  
croûtons & Gruyère £8.95

A simple vegetable soup,  
crème fraîche & herbs £5.95

## LES TERRINES

Ham with parsley - Jambon persillé £6.95

Foie gras terrine £11.50



## LES PLATS DU JOUR

### MONDAY

Grilled pork chop, chestnut mushrooms,  
peas & Madeira £15.95

### TUESDAY

Grilled market fish £ market price

### WEDNESDAY

Lapin à la moutarde £16.95

### THURSDAY

Slow cooked shoulder of Welsh lamb 'Navarin',  
spring vegetables £17.95

### FRIDAY

Classic bouillabaisse 'Marseille style' £19.95

### SATURDAY

Moroccan cous cous - slow cooked lamb,  
merguez sausage & vegetables £15.50

### SUNDAY

Roast saddle of Welsh lamb £16.95

## "JOSPER" CHARCOAL GRILL

Andouillette de Troyes AAAAAA,  
mustard sauce £14.95

Scottish beef cheeseburger with fries £11.00

Bavette steak, caramelised shallot sauce £15.50

Calf's liver, smoked bacon & sage £17.95

Barnsley double lamb chop £16.95

Young chicken with lemon & garlic £16.50

Rib of beef (off the bone) 28 day aged USDA £23.95 pp  
(for 2 persons)

## LES PLATS

Grilled sea bass, sea shore vegetables, lemon,  
fennel & crushed potatoes £19.95

Roast cod, peas, bacon & lettuce £19.50

Roast saddle of rabbit, spring chard,  
carrot purée £17.95

Slow cooked belly of pork 'Petit Salé' £17.50

Crisp duck, lacquered with honey, sweet spice,  
spring vegetables & herbs £17.95

Fresh macaroni, wild mushrooms, peas,  
Parmesan & herbs £16.50

## SIDES £3.95

French fries

Buttered new season potatoes

Gratin Dauphinois

Mixed greens

Leaf salad

## THEATRE SUPPER

Monday – Saturday

5.00 - 6.30 pm

3 courses £15.95



## LES DESSERTS

Classic vanilla crème brûlée £6.50

Strawberry Mille-feuille £6.95

Glazed lemon tart, crème Chantilly £6.50

Iced peanut butter parfait, roast banana £6.95

Gâteau Opéra – chocolate, hazelnut & coffee £6.95

Floating island with pink praline & custard £5.50

Raspberry & rose water macaroon £6.95

Traditional soft scoop ice cream £4.50  
Madagascan vanilla OR Bitter chocolate

# Les Deux Salons



## LA CARTE DES VINS



### Champagne

	ABV %			750ML BOTTLE	125ML GLASS
Perrier Jouët Grand Brut, Epernay	12.0	NV	France	49.00	8.95
Louis Roederer Brut, Reims	12.0	NV	France	59.00	9.95
Billecart Salmon Brut, Mareuil-sur-Aÿ	12.0	NV	France	69.00	
Bollinger Specal Cuvée, Aÿ	12.0	NV	France	79.00	
Rapeneau Rosé, Epernay	12.0	NV	France	55.00	9.95
Billecart Salmon Rosé, Mareuil-sur-Aÿ	12.0	NV	France	80.00	
Bollinger Grande Année, Aÿ	12.0	2000	France	120.00	
Pol Roger Sir Winston Churchill, Epernay	12.0	1999	France	225.00	
Louis Roederer Cristal, Reims	12.0	2004	France	275.00	

### White

				750ML BOTTLE	250ML CARAFE
Malvasia Trebbiano, Allegri, Salento, Puglia	12.0	2009	Italy	16.50	5.50
Chardonnay Unoaked, La Playa, Colchagua	13.5	2009	Chile	17.50	6.00
Grenache, Clairette, Baronnie de Sabran, Rhône	13.0	2010	France	19.50	6.50
Muscadet sur Lie, Domaine des Herbauges, Loire	12.0	2010	France	22.00	7.50
Grenache, Viognier, Laudun, 'Sol et Sens', Rhône	13.5	2010	France	24.50	8.25
Sauvignon Blanc Wairau River, Marlborough	13.0	2010	N Zealand	26.00	8.75
Verdejo, Bodegas José Pariente, Rueda	13.0	2010	Spain	29.50	10.00
Riesling, André Scherer, Alsace	12.5	2009	France	29.50	10.00
Offida Pecorino 'Le Merlattaie', Ciu Ciu, Marche	13.5	2009	Italy	33.00	11.00
Grüner Veltliner, Gmörk, Anton Bauer, Waagram	12.0	2009	Austria	33.50	11.25
Viognier Cline, California	13.5	2009	USA	37.00	12.50
Sancerre, Domaine Thomas et Fils, Loire	12.5	2009	France	39.00	13.00
Albariño, Condes de Albarei, Galicia	12.5	2010	Spain	40.00	13.50
Vermentino, La Spinetta, Tuscany	13.0	2009	Italy	42.00	14.00
Chablis, Domaine Jean Defaix, Burgundy	12.0	2009	France	44.00	14.75
Soave Superiore 'Le Bine di Costiolo', Tamellini, Veneto	12.0	2009	Italy	44.50	14.75
Rully, 1er Cru 'Les Cloux', Belleville, Burgundy	13.0	2009	France	52.00	17.50
Chardonnay 'Karia', Stags Leap, Napa, California	13.5	2008	USA	75.00	25.00
Meursault, 'Les Grand Charrons', Bouzereau, Burgundy	13.0	2008	France	80.00	26.75
Puligny Montrachet, Domaine Henri Boillot, Burgundy	13.5	2007	France	95.00	31.75
Château Carbonnieux, Grand Cru Classé, Pessac-Leognan, Bordeaux	13.0	2007	France	100.00	
Chassagne-Montrachet 'Les Caillerets' 1er Cru, Gagnard, Burgundy	13.0	2006	France	125.00	

### Rosé

Grenache, Syrah, Chuselan, Sol et Sens, Rhône	13.0	2009	France	25.00	8.50
Pinot Noir Rosé, Mount Difficulty, Central Otago	13.7	2010	N Zealand	35.00	11.75

### Red

				750ML BOTTLE	250ML CARAFE
Tempranillo "Puerto de Santos" Bodegas Moya, Castilla y Leon	13.0	2008	Spain	16.50	5.50
Madregale Rosso, Cantina di Tollo, Abruzzo	12.5	2010	Italy	17.50	6.00
Vin de Pays du Gard, Quatre Chemins, Rhône	13.0	2009	France	18.50	6.25
Rioja, Capitoso, Bodegas Altanza	13.5	2008	Spain	24.50	8.25
Grenache, Syrah, Chuselan 'Sol et Sens', Rhône	13.5	2009	France	26.50	9.00
Rosso di Montepulciano, Cantina Crociani, Tuscany	13.0	2009	Italy	28.00	9.50
Caldas, Alves de Sousa, Douro	13.0	2008	Portugal	32.00	10.75
Cabernet Sauvignon, Merlot, Cellers Augustus Forum, Penedès	14.0	2007	Spain	34.00	11.50
Château Lamartine, Cahors	13.5	2008	France	35.00	11.75
La Clef de Voûte, Domaine Moreau, St Emilion	12.5	2008	France	36.00	12.00
Monastrell, Partal, Bullas	14.0	2000	Spain	40.00	13.50
Brouilly Vieilles Vignes, Domaine Dubost, Beaujolais	12.5	2009	France	40.00	13.50
Arlewood Shiraz, Margaret River	14.5	2007	Australia	42.00	14.00
Pinot Noir Sokol Blosser, Dundee Hills, Oregon	14.0	2008	USA	62.00	20.75
Savigny-lès-Beaunes, 'Les Bas Liards', Rossignol-Changarnier, Burgundy	13.0	2008	France	66.00	22.00
Malbec Trapiche, Viña Adolfo Ahumada, Mendoza	14.5	2007	Argentina	70.00	23.50
Gevrey Chambertin, 'Clos Prieur', Harmand-Geoffroy, Burgundy	13.0	2006	France	82.00	27.50
La Croix de Beaucaillou, Château Ducru Beaucaillou, Bordeaux	12.5	2006	France	90.00	30.00
Château Gruaud Larose, St Julien 2ème Cru, Bordeaux	12.5	2006	France	95.00	32.00
Merlot, Stag's Leap, Napa Valley, California	14.5	2006	USA	99.00	33.00
Vosne Romanée 1er Cru Chaumes, Dom. Robert Arnoux, Burgundy	13.0	2007	France	125.00	
Château Pichon-Longueville, 2ème Cru, Pauillac, Bordeaux	13.0	2004	France	175.00	
Barbaresco, Gaja, Piedmont	13.5	2006	Italy	185.00	
Ornellaia, Tenuta dell'Ornellaia, Tuscany	13.5	2005	Italy	225.00	
Château Cheval Blanc 1er Cru Classé, St Emilion	12.5	2004	France	295.00	

### Sweet

				250ML CARAFE	100ML GLASS
Monbazillac 'Jour de Fruit', Domaine de l'Ancienne Cure, Bergerac	12.5	2007	France	13.50	6.75
Jurançon, Clos Thou, Lapouble-Laplace	13.0	2009	France	17.50	7.75
Sauternes, Clos Lecomte, Bordeaux	13.5	2009	France	19.50	9.00
Mataró, Alella, Cellers Alta Alella	14.5	2008	Spain	25.75	11.00
Ice Cider, Leduc-Piedimonte, Quebec	10.5	2007	Canada	35.00	14.00

ALL OUR WINES ARE ALSO AVAILABLE IN A SMALLER 125ML GLASS