

Les Deux Salons

LES ENTRÉES

- Warm sweet onion tart,
crumbled goat's cheese and figs £5.95
- Autumn wild mushrooms and Clarence Court
poached egg on toast £6.95
- Warm salt cod brandade, sauté of young squid,
parsley cromesqui £8.95
- Ravioli of rosé veal, fresh goat's curd,
cavolo nero £8.95
- Hand chopped Scottish beef tartare £7.95 / £12.95
- Lamb sweetbreads 'Bouchée à la reine' £8.95
- Herefordshire snail and bacon pie £7.95



LES SALADES

- Quinoa, broccoli, preserved lemon, Italian sweet
and bitter leaves, grilled rapeseed oil £6.95
- Autumn salad with quince, wet walnuts
and dolcelatte £7.95



LES SOUPES

- Traditional Mediterranean fish soup with rouille,
croutons and gruyère £6.95
- Potato and curly kale, nutmeg and lemon £5.95



LES TERRINES

- Classic country terrine, fruit relish £6.95
- English brawn with pickled beetroot £6.95



LES PLATS DU JOUR

- MONDAY
Lapin à la moutarde £15.95
- TUESDAY
Omelette 'Arnold Bennett' £9.50
- WEDNESDAY
Beef 'Pot au feu' with root vegetables £16.50
- THURSDAY
Cassoulet £17.95
- FRIDAY
Classic bouillabaisse 'Marseille style' £19.95
- SATURDAY
Cottage pie – hachis Parmentier £15.95
- SUNDAY
Slow cooked shoulder of Elwy Valley lamb £15.95

"JOSPER" CHARCOAL GRILL

- Andouillette de Troyes AAAAA,
mustard sauce £14.50
- Scottish beef cheeseburger £12 inclusive
- Bavette of Scottish beef, shallot sauce £14.95
- Double veal chop (2 persons) £23.50 pp
- Elwy Valley lamb gigot steak £15.50
- Young chicken with lemon
and garlic £15.50



LES PLATS

- Cornish plaice stuffed with shrimps
and kaffir lime £18.50
- Roast halibut with razor clams £21.50
- Belly of pork petit salé, lentils and autumn
vegetables £16.95
- Saddle of rabbit, pumpkin gnocchi
and hazelnuts £17.50
- Slow cooked ox cheeks, parsnip purée £17.95
- Fresh orecchiette pasta, artichokes,
pecorino and pine nuts £12.95



SIDES £3.50

- French fries
Potato purée
Gratin Dauphinois
Autumn / Winter greens
Slow roasted onions
Braised endive with orange and juniper
Green salad, walnut dressing

THEATRE SUPPER

We offer a theatre
supper menu 5 – 6.30pm
Monday – Saturday
3 courses £15.50



LES DESSERTS £5.50

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| Classic Vanilla
Crème Brûlée | Glazed lemon tart,
crème Chantilly |
| "Pain Perdu" with
Cox apples | Floating islands
with pink pralines |
| Bitter chocolate
mousse | Rum Baba |
| Paris Brest with
praline cream | Soft scoop
ice cream £3.50 |