



APPETISERS / ACCOMPAGNEMENTS

MARINATED OLIVES GF V	3.95
GARLIC BREAD V	3.50
GARLIC BREAD WITH V MOZZARELLA	3.95
BAKED CAMEMBERT V WITH TOASTED BREAD STICK	5.50
HOUSE CUT FRIES V	2.95
TIGER PRAWN BRUSCHETTA V GF Black tiger prawn bruschetta served with petite salad lemon and sweet chilli sauce.	6.50

SHARING PLATTER

VEGETERIAN SHARING PLATTER (FOR TWO) Wild mushroom, hazelnut crusted brie, portobello mushroom pate, camembert and sweet potato fries served with red onion chutney and sweet chilli dip.	13.50
FRANC'S SHARING PLATTER (FOR TWO) Smoked bbq ribs, deep fried chicken lolipops, ham hock terrine and tiger prawn served with sweet chilli and wasabi mayonnaise.	15.50

SALADS

HOUSE SALAD V GF Crumbled feta, mixed olives dressed rocket and balsamic onion.	3.50 / 6.95
ROAST CHICKEN SALAD GF N Roast chicken salad tossed with rocket, pine nuts finished with salsa verde.	7.95
AVOCADO SALAD V GF Mixed leaves, avocado, cherry tomatoes red pepper, thyme and honey dressing.	7.95
BAKED SOMERSET GOAT CHEESE V Sourdough toast heritage beetroot, chicory, watercress, toasted hazelnut.	7.95

(V) = VEGETARIAN | (V) VEGAN | (GF) GLUTEN FREE | (N) NUTS

Please let the staff know if you have any special dietary requirements or food allergies.

STARTER / ENTREES

SOUPE DU JOUR V Soup of the day served with fresh bread.	4.95
HAZELNUT BRIE V N Hazelnut crusted brie, date marmalade, balsamic and mix leaves salad.	5.50
PROSECCO & WHISKEY CURED SALMON 6.50 Prosecco and whiskey cured salmon, pickled cucumber, lime and chive creme fraiche, fresh bread.	6.50
BABY BACK BBQ RIBS Braised smoked bbq marinated baby back ribs served with lemon slaw.	6.95
GRILLED GOAT CHEESE V GF Grilled goat cheese & shallot bruschetta topped with balsamic braised & pickled heritage beets finished with a chilli, lime & caper dressing.	6.50
WILD MUSHROOM V N Wild mushroom, garlic herb and hazelnut fricasse finished with balsamic croute and herb olive oil.	5.50
FISH CAKE Pea, haddock & spring onion fish cake with a chive, red pepper & onion salad, finished with a tomato tartar sauce.	6.00
DUCK LIVER & PLUM PATE Duck liver and plum pate, clementine and date chutney with sour dough croutes.	5.50
BLACK TIGER KING PRAWN GF Sauteed chilli and lime black tiger king prawn with coriander and wassabi aioli.	6.50
CLASSIC PRAWN COCKTAIL Classic prawn cocktail with a traditional Marie rose sauce and garlic butter.	6.00
HAM HOCK TERRINE GF Ham hock terrine served with a plum and date chutney and home-dame piccalilli.	6.00
CHICKEN LOLLIPOPS Deep fried chicken lolipops with a lime & chilli jam and wasabi & coriander mayonnaise.	5.50
CHARRED LEEKS V GF Charred leeks on toasted ciabatta with romesco, finished with roast garlic & pepper sherry vinaigrette.	5.50

MAINS / PLATS DE RESISTANCE

OVEN ROAST CHICKEN SUPREME GF Oven roast chicken supreme with a chestnut mushroom and tarragon sauce.	15.50
BOEUF BOURGUIGNON GF Boeuf bourguignon, gratin dauphinois with fresh chives.	15.50
10oz BONE IN PORK CHOP GF Dijon duchess potatoes and minted sauce l'orange.	17.00
SEARED DUCK BREAST GF Seared duck breast with candied red cabbage sweet potato fondant and granadine syrup.	18.00
PAN SEARED SEABASS FILLET GF Pan seared seabass fillet, buttered samphire and peas, olive oil and tomato tapenade.	15.50
TROUT Seared chalk stream trout, cannellini- asparagus and chorizo fricasse, roasted fennel with a lemon and prawn veloute.	16.00
PAN FRIED FILLET OF BEEF GF Pan fried fillet of beef with pont neuf chips, roast vine tomatoe, cafe du paris butter and watercress.	23.50
ROAST LAMB GARLIC & HERB MARINATED GF Roast garlic and herb marinated lamb rump, pomme puree finished with tomato sauce vierge.	19.00
SPICED QUINOA-HERITAGE N V BEETROOT Spiced quinoa-heritage beetroot and hazelnut tagine finished with a lime and avocado mousse.	14.00
SQUASH GOATS CHEESE AND V CRANBERRY WELLINGTON Squash, goat cheese and cranberry wellington, sage and black pepper parmentier potatoes, blanched kale, smoked onion sauce.	15.50

PASTA & RISOTO

CHILLI PEA & JUMBO PRAWN RISOTTO Chilli pea and jumbo prawn risotto, finished with tarragon and pepper oil.	15.00
BUTTERNUT SQUASH V & SAGE RISOTTO Butternut squash, sweet potato and pine nut risotto finished with a sage oil and fresh parmesan.	14.00
KING PRAWN LINGUINE King prawn linguine in a rich tomato & basil sauce finished with grialic herb croute and fresh grated parmesan. (Available as Vegetarian 13.00)	15.00
WILD MUSHROOM LINGUINE V Wild mushroom linguine in white wine, cream and tarragon sauce (Available with Chicken supplement 2.00)	13.00

CHARGRILLED STEAK

Our Steaks are served with fat cut chips and confit vine tomato!

PRIME RUMP STEAK 10oz GF Our grass-fed Black Angus rump steaks are aged for a minimum of 50 day which means lots of bold flavour.	16.50
BLACK ANGUS SIRLION STEAK 10oz GF A delicate flavour balanced with a firmer texture.	18.50
RIBEYE STEAK 10oz GF Small grains of fat (marbling) give this cut its full flavour & increased moisture.	17.95
FILLET STEAK 8oz GF Popular because of its tenderness but subtle in flavour.	23.00
CHATEAUBRIAND GF 10oz for one/20oz for two Carved by our chef & served with traditional Béarnaise sauce. From the head of the fillet, the best combination of tenderness & flavour.	26.00 / 50.00

ADD SAUCE

Peppercorn Sauce	2.00	Diane Sauce	2.00
Bearnaise Sauce	2.00	Red Wine Jus	2.00
Wild Mushroom	2.00		
Tomato, Basil & Rosemary Butter Sauce (V)(GF)	2.00		

BURGERS

ABERDEEN ANGUS STEAK BURGER 6oz 100% prime angus beef burger with cheddar cheese, franc's relish, lettuce, sliced tomato, pickles, brioche bun and fat cut chips. Add extra patty £4	11.95
CHICKEN BURGER Thyme and garlic roast fillet chicken burger with pepper garlic mayo, brioche bun and fat cut chips.	10.50
PINENUT LENTIL & BEETROOT BURGER V Homemade burger served with franc's relish, lettuce sliced tomato, pickles, brioche bun and fat cut chips.	11.50

ADD TOPPINGS

BACON	2.50
CARAMILESED ONION AND BREIE	2.50
MAPLE CHEDDAR AND BACON	2.50
BLUE CHEESE	2.00
CHEDDAR CHEESE	2.00

SIDES

HOUSE CUT CHIPS V GF	2.95
SWEET POTATO FRIES V GF	3.95
GRATIN DAUPHINOIS V GF	3.50
POMMES PUREE V GF	3.25
SEASONAL LEAF SALAD V GF	3.25
SWEET POTATO MASH V GF	3.25
GARLIC TENDER-STEAM BROCCOLI TOSSED IN SOY AND SESAME SEEDS V	3.95
SAUTEED GREEN BEANS AND SHALLOTS V GF	3.95

BEERS, ALES & CIDERS

<i>DRAUGHT</i>	Half	Pint
MORETTI	2.95	5.30
CAMDEN IPA Draught	2.95	5.30

BOTTLES 330ml	
METEOR France	4.20
PERONI Italy	4.20
CORONA Mexico	4.20
EFES Turkiye	4.20
ASAHI Japan	4.20
ESTRELLA DAURA DAMN Gluten Free- Spain	4.20

METEOR IPA France	4.95
LOVE LANE PALE ALE Liverpool	4.95
LEFFE BLONDE France	4.95
BREWDOG PUNK IPA Scotland	4.95
GUINNESS ORIGINAL Ireland	4.50
MAGNER'S IRISH CIDER Ireland	4.50
REKORDERLING APPLE Sweden	4.50
REKORDERLING STRAWBERRY & LIME Sweden	4.50
BAVARIA Alchol Free Holland	4.20

SOFT DRINKS

<i>DRAUGHT</i>	Regular	Large
COKE, DIET COKE, LEMONADE	2.50	3.50

BOTTLES 330ml

COKE	2.80	DIET COKE	2.80
COKE ZERO	2.80	APPLETISER	2.95
SPRITE	2.80	FANTA	2.80
ORANGE JUICE	2.50	PINEAPPLE JUICE	2.50
CRANBERRY JUICE	2.50	APPLE JUICE	2.50

WATER BY THE BOTTLE	500ml	750ml
AQUA PANNA Still Water	2.95	3.95
SAN PELLEGRINO Sparkling Water	3.00	4.35

COFFEES & TEAS

ESPRESSO	2.50	CAPPUCINO	2.60
MACCHIATO	2.60	LATTE	2.50
ENGLISH BREAKFAST TEA			2.20
GREEN TEA	2.20	PEPPERMINT TEA	2.20

(Ask your server for our tea selections.)

LIQUER COFFEES

IRISH COFFEE	4.50
FRENCH COFFEE	4.50
AMARETTO COFFEE	4.50

RED WINE

	125ml	250ml	Bottle
LA COLOMBE MERLOT, FRANCE	3.25	6.20	17.95
A fine nose of strawberry and redcurrant, and hints of walnut and dark chocolate.			

LE JARDIN CABERNET SAUVIGNON, FRANCE	3.25	6.20	19.25
Rich Cabernet aromas, firm and vigorous on the palate with a long finish on the palate.			

LEDUC PINOT NOIR, FRANCE	3.35	6.50	18.50
Pinot grape with hints of raspberries on the nose and silky tannin structure on the palate.			

CLUB DE CAMPO MALBEC, MENDOZA, ARGENTINA	3.35	6.50	19.75
A of redcurrants, cherries, plums and hint of spice.			

JARRAH WOOD SHIRAZ, AUSTRALIA	3.25	6.20	17.95
Pack with ripe cherry and raspberry flavours with a pepper spice finish.			

SAINT EMILION RESERVE DULONG, FRANCE			28.95
Notes of liquorice, red and black fruits aromas at the end.			

COTES DU RHONE VICTOR BERARD, FRANCE			21.95
Warm spicy wine that has a soft peppery taste.			

VIÑA CERRADA TEMPRANILLO D.O.CA RIOJA, SPAIN			20.95
Ripe berry aromas and rich cherry flavours on the palate. Stunning.			

WADDLING DUCK PINOT NOIR, NEW ZEALAND			27.90
The bouquet is rich in fruit flavours of sweet and black cherries			

GRAN MAESTRO ROSSO APPASSIMENTO IGT, ITALY			22.95
Ripe red fruits with oodles of intense, rich, soft and sweet tannins. SWA Bronze Award			

ROSE WINE

	125ml	250ml	Bottle
I CASTELLI PINOT GRIGIO BLUSH DELLE VENEZIE D.O.C, ITALY	3.25	6.20	17.95
Slightly mineral, soft and persistent with fruity notes and light aromatics.			

WITE ZINFANDEL, CHARLIE ZIN, CALAFORNIA USA			19.50
Luscious strawberry, ice cream on the nose supported by a bright, berry fruited.			

QUINSON PROVENCE ROSÉ, FRANCE			21.95
Elegant and fine flavoured red berries with a hint of spice. Lots of finesse.			

WHITE WINE

	125ml	250ml	Bottle
LA COLOMBE CHARDONNAY, FRANCE	3.25	6.20	17.95
Well rounded soft stone fruit with a pleasant mouth feel and long finish.			

LE JARDIN SAUVIGNON BLANC, FRANCE	3.25	6.20	17.95
A crispy green apples and citrus on the finish.			

LE FARNIENTE VIOGNIER, FRANCE	3.35	6.40	18.95
Fruity, with subtle notes of apricot and peach.			

FARFALLA PINOT GRIGIO, ITALY	3.25	6.20	17.95
Clean, simple, fresh apple and pear flavours.			

Illusion Chenin Blanc, South Africa	3.25	6.35	18.95
Green apples and peach aromas jump out of the glass.			

TE PAPA SAUVIGNON BLANC, NEW ZEALAND			21.95
Apple-green hue with pungent aromas of guava and melon and black berries.			

CHABLIS VICTOR BERARD, FRANCE			27.95
Bone dry white wine that has a full steely palate.			

DOMAINE LA SERRE PICPOUL DE PINET, ITALY			21.95
Crisp and dry on the palate with additional notes of peach and melon.			

FAUSTINO RIVERO ULECIA ALBARINO, SPAIN			24.95
A beautiful lemon yellow with golden hues. Citrus and floral notes on the nose			

SPARKLING WINE

	125ml	Bottle
PROSECCO SERENELLO EXTRA DRY, ITALY	5.95	24.95
SPUMANTE SERENELLO ROSE, ITALY	5.95	24.95

CHAMPAGNE

CHAMPAGNE CASTLENAU BRUT CLASSIQUE NV, FRANCE	39.50
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MOET & CHANDON BRUT, FRANCE	58.00
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PERRIER JOUET GRAND BRUT, FRANCE	40.00
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POL ROGER BRUT RESERVE NV, FRANCE	69.00
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VEUVE CLICQUOT ROSE BRUT NV, FRANCE	69.00
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PERRIER JOUET BLASON ROSE, FRANCE	59.00
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LAURENT PERRIER CUVÉE ROSE BRUT NV D'HONNEUR, FRANCE	79.00
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COCKTAILS

2 FOR £10

MONDAY TO FRIDAY FROM 7PM TO 10PM

Any two of the same cocktails

COCKTAILS

BELLINI	6.50
Our gold award winner prosecco stirred with puree choice; peach, raspberry, strawberry or passion fruit.	

FENCH 75,	7.50
Gin, Gomme, lemon & Champagne.	

GIN SPRITZ	8.00
Hendricks gin, saint germain elderflower, prosecco, soda and cucumber	

PORNSTAR MARTINI,	8.00
Stolichnaya vanilla vodka, passoa, passion fruit with pineapple & a shot of presecço	

APEROL SPRITZ	8.00
Aperol, prosecco, soda water.	

ESPRESSO MARTINI,	8.00
Stolichnaya vanilla vodka, tia maria and espresso shot.	

FRENCH MARTINI,	8.00
Stolichnaya vodka, chambord & pineapple juice.	

BRAMBLE	7.50
Tanqueray gin with lemon juice, sugar drizzled with french blackberry liqueur.	

DAIQUIRI STRAIGHT UP OR FROZEN	7.50
Bacardi Carta Blanca, fresh lime juice and sugar serve with your choice of pureed peach, passion fruit, strawberry or blackberry flavour.	

OLD FASHIONED	7.50
Bulleit bourbon whisky, angostura bitter, sugar peeled orange and ice.	

COSMOPOLITAN	7.50
Vodka, Cointreau, lime & Cranberry juice.	

MOJITO,	7.50
Mojito classic, Bacardi Carta Blanca, mint leaves, sugar, fresh lime juice, crushed ice & soda. Available with pureed peach, raspberry, strawberry or blackberry flavour.	

NEGRONI	8.00
Tanqueray 10 gin, campari and vermouth.	

PUNCHY PEACH	8.00
Kraken, Goslings 151, pineapple juice, peach bitters and lime juice	

KIR ROYALE	7.00
Creme de cassis & our gold award winner prosecco	

BRANDY ALEXANDER	8.00
Cognac, cream & creme de cacao	

Please Check Our Extensive Drinks Menu For More Gins, Spirits And Wines.

LE PRE THÉÂTRE

2 COURSE 15.5

3 COURSE 17.5

MONDAY TO SATURDAY 4:30 - 6:30PM

MONDAY

2 COURSE 15.95

FROM 5PM TO 10PM

ADD A BOTTLE OF HOUSE WINE FOR ONLY £6

STEAK NIGHT WEDNESDAY £10

WEDNESDAY FROM 5PM TO 10PM

YOUR CHOICE OF 4 CUTS OF STEAK FROM £10.

SUNDAY WINE & DINE

SUNDAY 5PM TO 10PM

2 COURSES & BOTTLE WINE £21.90