

Le Garrick Menu

Les entrées

La soupe à l'oignon £4.95 *

Homemade soup. Traditional french onion soup

Moules marinières £5.65

Mussels with white wine, shallots, parsley & touch of
Cream

Salade de chevre sm£6.80/lrg£11.95

Goat cheese salad with herbs & walnut dressing

Escargots de bourgogne 6/ £7.95

Burgundy snails with garlic and parsley butter. A
Must try!

Coquilles st jacques £6.95

Seared fresh scallops served on a bed of rocket & red
Pepper salad

Paté de campagne maison £4.95 *

The chef's home made coarse paté with onion chutney

Assiette de charcuterie £8.75

Lovely selection of cold meat from south-west france and
homemade pate served with cornichons

Cassolette de calamar à la plancha au piment d'espelette
£6.95

Pan-seared calamari "basque" style with a touch of

corriander, chilli and ginger

Foie gras du sud ouest £8.95

Traditional dish from south west france served with
Brioche and fig chutney

Fondue de “vacherin” pour deux £12.95

Cheese fondue cooked with white wine and chive – for
Two to share

Les plats

Entrecôte grillée sauce au poivre ou béarnaise £23.95
14 oz chargrilled 28-day hung rib eye steak on the bone
with fries and peppercorn or béarnaise sauce

Faux filet et pommes frites sauce au poivre ou béarnaise
£16.95

8 oz chargrilled rare breed rib eye steak served with fries
and peppercorn or béarnaise sauce

Onglet sauce au poivre ou béarnaise £12.50

Also known as “butcher’s choice” with fries and
peppercorn or béarnaise sauce

Moules frites £11.95 *

Large bowl of “moules marinières” cooked in white wine,
parsley and cream with french fries

“le garrick” burger £11.95/£1.50 for chesse topping (blue
or emmental)

Home made spiced lamb and beef “steak hache” with
cucumber & tomato served with frites

Coquelet au citron £12.95

Whole free range baby chicken, roasted with lemon and
tomato and rosemary sauce served with frites

Tomato and aubergine “tartelette” £13.75 ✓

Served with roasted pumpkin, baby spinach salad and
toasted pine nuts

Boeuf bourguignon £14.95

Slow cooked beef marinated in red wine served with new
potatoes

Confit de canard avec haricots verts £14.25

Classic honey glazed duck “confit” served with green
beans

Filet d’agneau et sa ratatouille £14.95

Grilled lamb steak served with ratatouille and mint sauce

Magret de canard a “l’orange” £16.95

Duck breast a l’ orange sauce served with mashed potato
and wilted spinach

Poisson entier du jour (selon arrivage) £17.95

Fish of the day, whole, with vegetables.. Ask the staff or
check on the daily specials

Filet de saumon et ses legumes de saison £12.95

Salmon fillet and season vegetables with basil dressing

An optional 12 1/2% service charge will be added to your bill. All prices include vat. Some dishes may contain nuts. Fish and meat dishes may contain bones.

Les accompagnements

Frites £3.95

Salade verte £3.95

Mixed tender baby leaves and fresh herbs

Pommes de terres nouvelles £3.55

Boiled or sauteed new potatoes

Salade tomates èchalotte £3.95

Tomato and shallot salad

Petits pois grand-mère £4.25

French peas with lardons & onion

Haricots verts £4.25

French green beans

Les desserts

Crème brulée £5.50

Tarte au citron £5.50

Home made lemon tart with crème fraîche

Petit pot au chocolat £6.95
Home made chocolate mousse that will melt in your mouth
(pure indulgence)

Fondant au chocolat £5.95
Warm chocolate fondant with vanilla ice-cream

Ice creams £5.20 (3 scoops)
Please ask staff for flavours

Café goumand £6.95
Petite selection of our favourites including coffee/£8.95
with digestive

Les fromages £8.50
A selection of three french cheeses served with baguette

Les portos : * cockburns special reserve £ 4.95
* warre's otima tawny £ 5.95

Vin de dessert (37.5cl bottle)
Muscat de frontignan btl £17.95/ gl £5.95
Very rare, very special, ideal dessert wine to finish a meal
with class!

Les cafés/les liqueurs

Espresso £1.70 double espresso £2.40 cappucino £2.40
macchiato £1.80 americano £1.80
Café au lait £2.40 thé £1.60 liqueur coffee £6.75 calavados
cognac armagnac £6.00

Les menus

Lunch menu from noon to 7pm, pre-theatre menu until 7pm and post-theatre menu from 10 pm onwards £13.50

Starter

Soupe du jour or paté maison

Main course

Onglet sauce poivre or moules frites

Three course option for £16.45

Choice of desserts lemon tart or ice cream (2 scoops)

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Menu last updated May 5th 2014

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.