

## Apéritif & Plateaux

### PLATEAUX

Sharing platters

Plateau de Charcuterie for 2/3 persons - 18.50  
Saucisson sec, jambon cru, coppa, rosette, paté, duck, cornichons, butter & assorted bread

Plateau Végétarien (V) for 2/3 persons - 16.95  
Crudités, marinated vegetables, eggs, tapenade, aioli, hummus, sauce vierge, cornichons & cheese gougère

Plateau de Fromages for 2/3 persons - 15.95  
Fourme d'Ambert, Tomme, Camembert & goat's cheese, celery, grapes, apple & assorted bread

Plateau Mixte for 2/3 persons - 19.95  
Charcuterie/Fromages or Charcuterie/Végétarien or Fromages/Végétarien  
Petit Camembert au Four (V) for 1/2 persons - 7.95  
Oven-baked Camembert with rosemary, garlic & honey, toasted bread, mixed salad

### PRE-THEATRE MENU

Available from 5.30pm till 8.00pm

2 Courses Menu 12.00

3 Courses Menu 15.00

#### Starter

Soupe du Jour or Paté de Lapin

#### Main

Coq au Vin or Ravioli de Royan or Moules à la Normande

#### Dessert

Café Gourmand or Tarte aux Fruits

### APÉRITIFS

Pastis Ricard (150ml)	5.00
Kir au Vin Blanc (175ml)	5.95
<i>Peach, blackcurrant or blackberry liquor</i>	
Kir au Crémant de Bourgogne (125ml)	7.50
<i>Peach, blackcurrant or blackberry liquor</i>	

### BULLES

Crémant de Bourgogne brut (125ml)	6.75
<i>Non millesime Domaine Deliance</i>	
Champagne Camille Saves brut (125ml)	8.75
<i>1er Cru, Bouzy, Montagne de Reims</i>	
Veuve Clicquot Yellow Label brut (125ml)	13.95

### ROUGE

French Pinard Classique 2014 (175ml)	4.95
<i>A. Gayrel Comte Tolosan, South West France</i>	

### BLANC

French Pinard Classique 2013 (175ml)	4.95
<i>A. Gayrel Comte Tolosan, South West France</i>	

### BIÈRES

Curious Brew Lager :	(568ml) 4.7% ALC	5.10
Draught	(275ml) 4.7% ALC	3.10

## Déjeuner & Dîner

The history of PAUL is the story of one family's love of good food and passionate commitment to the best traditional baking methods.

Since 1889, five generations of bakers have made PAUL name known throughout France and, increasingly, around the world.

At PAUL our philosophy is very simple: tasty & healthy food requires excellent ingredients and time-honoured methods of preparation.

### LE PAIN PAUL

All our bread is freshly baked in this store and contains no additives or preservatives.

Gougères au Fromage  
to share 2.95  
Basket of freshly baked cheese gougère

Corbeille de Pain  
to share 2.95  
Basket of freshly baked assorted bread

### ENTRÉES

Soupe du Jour from 5.75  
*Soup of the day*

Petite Assiette de Crudités  
de Printemps (V) 3.50  
*Carrot, beetroot, baby leek, celeriac remoulade or broccoli*

Jambon de Bayonne  
& Céleri Rémoulade 7.95  
*Bayonne ham & celeriac remoulade*

Soupe à l'Onion 6.95  
*Onion soup topped with baked Emmental cheese  
& PAUL croûtons*

Paté de Lapin 7.50  
*Rabbit terrine, apricot compote, PAUL baguette*

Saumon Fumé 9.45  
*Severn & Wye salmon, cream cheese,  
PAUL Multigrain bread*

### PLATS PRINCIPAUX

#### VIANDES

Saucisses de Toulouse 12.95  
*Traditional course cut Toulouse sausages served  
with buttery potato mash & Bordelaise sauce*

Coq au Vin 13.75  
*Free range corn fed chicken marinated & braised in red wine,  
lardons, carrots, celery, served with buttery potato mash*

Confit de Canard 14.95  
*Slow-cooked duck leg, lentils, carrots & leeks*

Entrecôte 200g 16.95  
*7oz sirloin steak from Audrey Allen butchers, 28 days dry aged, Provençale  
tomato, French fries & a choice of Béarnaise or Bordelaise sauce*

Pavé d'Agneau 18.95  
*Lamb pave, turnip, broad beans, broccoli & lavender sauce*

#### BURGERS

*Served in a PAUL bread with homemade relish & French fries*  
Burger Boeuf 12.95 - Extra 180g Beef Patty 3.50  
*180g Aberdeen Angus bavette burger from Audrey Allen butchers,  
28 days dry aged, baby spinach, tomato & gerkins*

Burger au Naturel 12.95  
*180g Aberdeen Angus bavette burger, bun free, served with side salad*

Burger Trois Fromages 14.95  
*180g Aberdeen Angus bavette burger with Camembert,  
blue cheese & Emmental cheese*

Burger Végétarien (V) 11.95  
*Field mushrooms, goat's cheese, baby spinach, tomato & gerkins*

Extras  
Bacon 1.50 - Emmental, Comté cheese or Camembert 95p

#### POISSONS

Arnold Bennett Omelette 12.50  
*Omelette with smoked haddock*

Moules à la Normande 13.95  
*Mussels, Roscoff onion, Normandy cider, PAUL baguette*

Steak de Thon et sa Niçoise de Printemps 14.50  
*Seared tuna steak, egg, green beans, cherry tomatoes,  
new potatoes, salad, anchovies, black olives*

Cabillaud à la Bordelaise 15.95  
*Cod, mussels, samphire, peas, Ratte potatoes*

#### VÉGÉTARIENS

Assiette de Crudités de Printemps (V) 9.95  
*Carrot, beetroot, baby leek, celeriac remoulade & broccoli  
with a soft boiled egg (V) 11.45*

Ravioli de Royan (V) 12.95  
*Ravioli, broad beans, sprouting broccoli, courgette, Tomme de Savoie, tomato sauce*

#### SALADES

Salade Boulangère (V) 12.95  
*Roasted peppers, cherry tomatoes, egg, balsamic dressing  
in PAUL Ancien bread*

Salade Parisienne 13.95  
*Smoked duck, button mushrooms, baby spinach, gem lettuce, red amaranth*

Salade Poulet aux Agrumes 13.95  
*Chicken breast, peas, broad beans, citrus, mixed leaves & PAUL flûte*

### GARNITURES

Salade Verte (V) 2.95 <i>Green Salad</i>	Broccoli (V) 3.95 <i>Sprouting broccoli</i>	Ratatouille (V) 3.95 <i>Courgette, aubergine, pepper, tomato &amp; thyme</i>	Frites 3.95 <i>Hand cut French Fries</i>	Gratin Dauphinois (V) 3.95 <i>Traditional French potato gratin with cream &amp; garlic</i>
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Service not included.

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## Desserts & Afternoon Tea

### AFTERNOON TEA

For 2 to share  
from 2.30pm till 5.30pm

Artisan bread sandwiches (vegetarian option available)  
Selection of cakes & 2 mini macarons, brioche, jam and whipped cream

With a hot drink of your choice Stand for 2: 25.00

With a glass of Crémant brut Stand for 2: 30.00

With a glass of Champagne Camille Saves Stand for 2: 35.00

### DESSERTS

#### PÂTISSERIES

Tartelette from 3.90  
*Strawberry, lemon or dark chocolate tartlet*  
Tarte aux Fruits & Chocolat from 3.65  
*Apricot, red fruits, bilberries, cinnamon & pear, apple tart slice or chocolate*  
Fraisier 4.50

#### MACARONS & ÉCLAIRS

Éclair au Chocolat 3.80  
*Eclair filled with chocolate*  
Éclair Paris Brest 4.35  
*Almond flaked choux pastry, praline cream & caramelised hazelnuts*  
Macaron 4.15  
*Large macaron: Madagascar vanilla, pistachio, chocolate or raspberry*

#### COMPTOIR DES DESSERTS

Brioche Perdue 5.25  
*Crème anglaise or warm chocolate sauce*  
Tarte du Jour et sa Glace 5.50  
*Fruit tart slice and a scoop of ice cream of your choice*  
Profiteroles 5.95  
*Choux pastry with vanilla ice cream & warm dark chocolate sauce*  
Mousse au Chocolat à Volonté 6.50  
*Bottomless chocolate mousse*  
Café Gourmand 4.95  
*Any hot drink served with three mini macarons*

#### COUPES, GLACES & SORBETS

Glaces/Sorbets Artisanal 4.95  
*Choice of 3 scoops - vanilla, coffee, chocolate orange, rum raisin, pistachio, strawberry, salted caramel or crème fraîche ice cream, cinnamon apple or mango sorbet*  
Coupe Chocolat Orange 6.50  
*Chocolate orange ice cream, vanilla ice cream, candied orange, chocolate sauce & whipped cream*  
Coupe Café Liégeois 6.50  
*Coffee ice cream, vanilla ice cream, whipped cream, coffee sauce*  
Coupe Sorbet Léger 6.45  
*Mango & kiwi salsa, cinnamon apple & mango sorbets, strawberry coulis*

#### EXTRAS

A scoop of vanilla, coffee, chocolate orange, rum raisin, pistachio, strawberry, salted caramel or crème fraîche ice cream, cinnamon apple or mango sorbet each 1.95  
Whipped cream 0.60  
Crème anglaise, apricot coulis or warm chocolate sauce each 0.95

## BOISSONS

### BOISSONS FROIDES

Freshly Squeezed Orange Juice 4.00  
 Fresh Apple or Grapefruit juice 250ml 2.50  
 Coca Cola, Diet Coke 330ml 2.75  
 Orangina 250ml 2.75

Evian Mineral Water 330ml 2.25  
 Evian Mineral Water 750ml 3.95  
 Badoit Sparkling Water 330ml 2.25  
 Badoit Sparkling Water 750ml 3.95

### BOISSONS CHAUDES

Single/Double Espresso 2.00/2.75 - Cappuccino 2.95  
 Latte 2.90 - Flavoured Latte *Vanilla, hazelnut or caramel* 3.35  
 Americano 2.80 - Flat White 2.85  
 Mocha 3.60 - PAUL Hot Chocolate 3.60  
 Chai Latte 3.35 - Espresso Chai Latte 3.60

#### Extras

*Caramel, vanilla or hazelnut syrup, espresso shot each 0.40*

*Whipped cream 0.60*

#### Tea & Herbal Infusion

*English breakfast, Earl Grey, vanilla, red fruit, mint, green tea, camomile*

Pot for 2 3.60 - Pot for 1 2.40

## WINES

### ROSÉ

	175ml	BTL
Le Rose Ose 2014 <i>Christophe Muret, Languedoc</i>	5.45	22.50

### WHITE

	175ml	BTL
<b>Blancs Découvertes</b>		
French Pinard Classique 2014 <i>A. Gayrel Comte Tolosan, South West France</i>	4.95	17.45
Sauvignon Blanc 2015 <i>Meritz, Côtes du Tarn</i>	5.45	22.50
Picpoul de Pinet 2015 <i>Domaine Muret, Languedoc</i>		27.50

### Blancs Classiques

Chardonnay 2014 <i>Domaine du Muret, Languedoc</i>	5.95	24.00
Muscadet Sevre-et-Maine s/ Lie 2014 <i>Vincent Caille, La Part du Colibri, Loire Valley</i>	7.50	29.50
Petit Chablis 2014 <i>Château de Chemilly, Burgundy</i>		35.00

### BULLES

	125ml	BTL
Crémant de Bourgogne brut <i>Non millesime Domaine Deliance</i>	6.75	29.95
Champagne Camille Saves brut <i>1er Cru, Bouzy, Montagne de Reims</i>	8.75	44.95
Veuve Clicquot Yellow Label brut	13.95	68.00

### ROUGE

	175ml	BTL
<b>Rouges Découvertes</b>		
French Pinard Classique 2014 <i>A. Gayrel Comte Tolosan, South West France</i>	4.95	17.45
Syrah 2015 <i>Domaine Muret, Languedoc</i>	5.95	24.00
Beaujolais Villages 2014 <i>Manoir du Carra, North of Lyon</i>		28.00

### Rouges Classiques

Merlot 2015 <i>Domaine Pouzac, Cotes de Thongue, Languedoc</i>	5.75	23.00
Cotes du Rhône 2015 <i>Un air de Remejeanne, Southern Rhone Valley</i>	7.75	29.50
Malbec Les Escures 2015 <i>Mas del Perie Cahors, Dordogne, South West France</i>		36.00

Wines by the glass are available by 125ml as well. Some vintages may change time to time.

*Service not included.*

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# Petit Déjeuner

7.00am to 12.00noon

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## LE PAIN DE PAUL

All our bread is freshly baked in this store and contains no additives or preservatives.

Corbeille Pâtissier  
to share 6.45

Basket of 3 freshly baked viennoiseries & half flûte

Corbeille Boulanger  
to share - 4.95

Basket of freshly baked assorted bread with butter & jam

Demi Flûte  
1.95

with butter & jam

Pain Toasté  
2.75

with butter & jam

## OEUFS

Our eggs are free range.

### Petit Déjeuner Complet 8.95

2 fried eggs, dry cure bacon, traditional course cut Toulouse sausage, Provençale tomato, grilled field mushroom

### Oeuf Poché & Boudin Noir 8.50

1 poached egg, French black pudding, Provençale tomato & PAUL briochette

Bénédictine	7.95	A la Coque - Soft Boiled	4.50
Florentine	7.95	Pochés - Poached	4.50
Royale	8.95	Au Plat - Fried	4.50
Omelette	4.95	Brouillés - Scrambled	4.95

### Extras

Emmental cheese, sautéed mushrooms each 95p

Ham, dry cure bacon each 1.50

French black pudding 2.50

Severn & Wye smoked salmon 2.50

## BOISSONS

### BOISSONS FROIDES

Freshly Squeezed Orange Juice 4.00

Fresh Apple juice 250ml 2.50

Grapefruit juice 250ml 2.50

Coca Cola 330ml 2.75

Diet Coke 330ml 2.75

Orangina 250ml 2.75

Evian Mineral Water 330ml 2.25

Evian Mineral Water 750ml 3.95

Badoit Sparkling Water 330ml 2.25

Badoit Sparkling Water 750ml 3.95

### BOISSONS CHAUDES

Single Espresso 2.00

Double Espresso 2.75

Cappuccino 2.95

Latte 2.90

Flavoured Latte Vanilla, hazelnut or caramel 3.35

Americano 2.80

Flat White 2.85

Mocha 3.60

PAUL Hot Chocolate 3.60

Chai Latte 3.35 - Espresso Chai Latte 3.60

### Extras

Caramel, vanilla or hazelnut syrup, espresso shot each 0.40

Whipped cream 0.60

### Tea & Herbal Infusion

English breakfast, Earl Grey, vanilla, red fruit, mint, green tea, camomile

Pot for 2 3.60

Pot for 1 2.40

## CHAUD

### SALÉ

Croissant Fromage (v) 4.50

Cheese croissant

Croissant Jambon

Fromage 4.95

Ham & cheese croissant

Croque Monsieur 6.95

Ham, Emmental cheese

Croque Madame 8.45

Topped with a fried egg

### SUCRÉ

Brioche Perdue 5.25

Brioche French toast with  
crème anglaise  
or warm chocolate sauce

## PETIT POT

Porridge à la Myrtille (v) 4.50

Blueberry porridge

Salade de Fruits (v) 4.75

Fresh fruit salad

Yaourt Granola Fraise (v) 4.95

Strawberry, granola,  
strawberry jam, yoghurt

## TARTINE

Avocat & Jambon de  
Bayonne 6.95

PAUL multigrain bread, avocado,  
Bayonne ham, tomato, yogurt

Avec un Oeuf Poché 8.50

With a poached egg

## VIENNOISERIES

Croissant 2.15 - Briochette 2.15

Pain au Chocolat 2.20 - Escargot Raisin 2.30

Croissant Amandes 2.75 - Pain Chocolat Amandes 2.95

Chausson Pomme 2.40 - Gourmandise 2.75

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**Menu last updated March 15th 2017**

**Pricing and dishes subject to change.**

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