

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) <i>Peach, blackcurrant or blackberry liquor</i>	5.95
Kir au Crémant de Bourgogne (125ml) <i>Peach, blackcurrant or blackberry liquor</i>	7.50

BULLES

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

ROUGE

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

French Pinard Classique 2013 (175ml) <i>A. Gayrel Comte Tolosan, South West France</i>	4.95
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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 3.25
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 & Céléri 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

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

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 Aubrey 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

GARNITURES

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

Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Our recipes may change, so please check each time you visit us. Please ask your waiter for more information about allergen.

Our products are subject to availability. All our products may contain traces of nuts. (V)=Vegetarian

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, brioches, 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

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

WHITE

	<i>175ml</i>	<i>BTL</i>
Blancs Découvertes		
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

	<i>125ml</i>	<i>BTL</i>
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

	<i>175ml</i>	<i>BTL</i>
Rouges Découvertes		
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.

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