

BAZ LUHRMANN'S
REVOLUTIONARY FILM COMES TO LIFE

MOULIN ROUGE!

THE MUSICAL

SPECTACULAR
SPECTACULAR

French flavours, with a little West End flair.
Step into the spotlight with our exclusive
Moulin Rouge! The Musical dinner menu.

CÔTE

SPECTACULAR SPECTACULAR

FOUR-COURSE SET MENU

38.95 per person

Including a 125ml glass of Crémant de Bourgogne

STARTERS

Crab Maison

Crab, avocado, cucumber, capers, shallots and mayonnaise, topped with sliced radish, served with toasted sourdough baguette *209 kcal*

Chicken Liver Parfait

Pink pepper butter, grape chutney and pickled vegetables with toasted sourdough baguette *475 kcal*

Calamari

Breadcrumbs squid served with Provençal mayonnaise *606 kcal*

Mushroom Rillettes

Shredded Fable mushrooms, spiced tomato compote, celeriac remoulade and seeded sourdough bread *468 kcal*

FOR THE TABLE

Baguette

With a choice of Brittany salt butter, almond romesco dip or olive oil & Cabernet Sauvignon vinegar *545 kcal*

Olives

Garlic, herbs and peppers *86 kcal*

MAINS

Steak Frites Deluxe (8oz)

Sirloin steak with Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish *767 kcal*
Recommended medium rare +8.00 supplement

Confit Pork Belly

Savoy cabbage, confit shallots, golden sultanas, apples and gratin dauphinois, with a Calvados & thyme jus *878 kcal*

Tarte Tatin à la Provençale

A sun-dried tomato, grilled aubergine, red pepper and red onion tarte tatin topped with Boursin cheese and watercress *847 kcal*

Tomato and Harissa Tagine

A slow-cooked fiery harissa stew with giant couscous, chickpeas, tomato and courgette, served with za'atar flatbread *878 kcal*

Pan-Fried Salmon Béarnaise

With homemade béarnaise sauce, lemon & garlic Tenderstem® broccoli and triple-cooked chips *830 kcal*

DESSERTS

Chocolate Mousse

Velvety dark chocolate mousse *583 kcal*

Chocolate Praline Tart

With a berry coulis and vanilla ice cream *406 kcal*

Lemongrass & Lime Leaf Crème Brûlée

A traditional burnt French custard infused with lemongrass, ginger, lime leaf & Thai basil, topped with burnt peaches and raspberries *679 kcal*

Cheese Plate

Three cheeses with a grape chutney and sourdough baguette *424 kcal*

Choose from:

Comté

Pont-l'Évêque

Roquefort

Délice de Bourgogne

Chèvre Buchette 

 Vegan  Vegetarian

We are now cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day. Allergens: While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin. For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.