

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
BRASSERIE

SPECTACULAR SPECTACULAR

STARTERS

French Onion Soup GFO

Our original recipe, topped with Comté rarebit sourdough baguette **314 kcal**

Potted Crab GFO

Lobster butter, seeded sourdough **442 kcal**

Warm Beetroot

Salad VG GF

Beetroot & almond romesco, apple **352 kcal**

Charcuterie GF

Truffle saucisson, Savoie ham, celeriac remoulade, pickles **339 kcal**

DESSERTS

Chocolate

Praline Tart VG

Cherry compote, vanilla ice cream **414 kcal**

Pistachio Crème

Brûlée V GF

A burnt French custard, pistachio crumb **505 kcal**

Ice Cream Duo V GFO

Two scoops of vanilla, chocolate or salted caramel. Lemon or raspberry sorbet **229 kcal**

(VG option available **116 kcal**)

Cheese Plate GFO

Four cheeses of your choice, quince jelly, charcoal crackers **476 kcal**

CHOOSE FROM:

Cantal
Brie aux Truffes
Roquefort Délice de Bourgogne
Chèvre Buchette V
Camembert V

MAINS & Free-Flow Frites

We're famous for our frites. That's why, if they're served with your dish, you're welcome to more. Free-Flow Frites until defeat

Minute Steak (5oz) GFO

Sun-dried tomato butter, frites **437 kcal**

Upgrade to an 8oz sirloin +**8**
228 kcal

Grilled Sea Bream GF

Sun-dried tomato butter, olive salsa vierge, sautéed tarragon new potatoes **578 kcal**

Pistou Gnocchi V GF

French beans, cream, pine nuts, cherry tomatoes **743 kcal**
(VG option available **702 kcal**)

Roast Chicken Salad GFO

Endive, grapes, mustard, hazelnuts, celeriac remoulade **760 kcal**

V Vegetarian VG Vegan GF Gluten Free GFO Gluten Free Option



accredited by
coeliac uk
live well gluten free

We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to prepare our gluten free options.

Allergen information is available upon request.

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.