

À LA RUSSE

SET MENU A

(available for groups of 7 or more, pre-booking required)

£31

HORS D'OEUVRE

Selection of hors d'oeuvre to share:

Parmaham, saucisson sec, chorizo, crispy fried baby squid & whitebait, olives, grilled Mediterranean vegetables marinated with garlic, lemon & olive oil, grilled goat's cheese croutes, freshly baked bread

LES PLATS / MAINS

Entrecôte au poivre / Rib eye of beef steak (8oz)

With green peppercorn & brandy sauce

Blanc de poulet a la Corse / Chicken breast Corsican style

flamed in pancetta & cooked in a mushroom, tomato & green olive sauce

Fillet de dorade / Pan seared fillet of seabream

with artichoke stuffed with tomato, capers & fresh herb salsa

Crevettes sauvage / Wild Atlantic crevettes

pan fried & finished in a garlic, chilli & white wine beurre blanc

Chilli à la Russe

our own recipe chilli of pork, beef & chorizo served with rice, crème fraiche, spring onions & cheese

Spinach, pine nut & parmesan risotto

(other vegetarian alternatives are available)

All served with selection of steamed vegetables, sauté potatoes & fries

SELECTION OF DESSERTS OR CHEESE

FOLLOWED BY TEA / COFFEE

a discretionary 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.

À LA Russe

SET MENU B

(available for groups of 7 or more, pre-booking required)

£36

ENTREES

Soupe du jour / Soup of the day

Crab et guacamole / Duo of crab & piquant guacamole

with lime, chilli & coriander, served with olive oil croute

Melon, jambon et asperges / Parmaham, galia melon, asparagus & roquette salad

dressed with raspberry vinaigrette

Saumon fume façon Mimosa / Profiteroles with smoked salmon Mimosa

stuffed with egg, smoked salmon & chives salad in a creamy lemon dressing

Pâte du canard / Smooth duck, orange & Cognac pate

spicy sweet & sour cherry chutney & toasted brioche

St-Jacques grillée / Grilled scallops with mushrooms gratin

in a creamy white wine, shallot & chives sauce

LES PLATS / MAINS

Filet / Fillet of beef steak (8oz) on garlic Portobello mushroom

with green peppercorn & brandy sauce

Côtelette d'agneau / Grilled lamb cutlets

with roasted crushed garlic, rosemary & red wine jus, mint & red currant jelly

Confit du canard / Confit of duck leg

with pear, asparagus & citrus butter sauce

Supreme de flétan / Pan-fried supreme of halibut

in a scallop, chives & Champagne sauce

Chilli à la Russe

our own recipe chilli of pork, beef & chorizo served with rice, crème fraiche, spring onions & cheese

Vegetarian Chef's suggestion to suit you

All served with selection of steamed vegetables, sauté potatoes & fries

SELECTION OF DESSERTS OR CHEESE

FOLLOWED BY TEA / COFFEE

a discretionary 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.