

TABLE D'HOTE MENU

Lunch: 2 Courses £11 / 3 Courses £14.5

Dinner: 2 Courses £13 / 3 Courses £17

Served: Mon-Thu 6.00-9.30pm Fri-Sat 6.00-7.00pm

STARTERS

Soup of the day

Caesar salad with bacon & croutons

bound in homemade Caesar dressing

Tempura fried whitebait

Aioli & lemon

Slices of galia melon with smoked salmon

citrus & honey vinaigrette

MAIN COURSES

Creole marinated chicken brochette

served on a lemon & mustard dressed salad

Crêpes filled with chilli á la Russe

our own recipe chilli wrapped in pancakes & grilled with cheese

Mixed seafood Basquaise

cooked in a piquant tomato, sweet pepper, garlic & wine sauce, served with braised rice

*Pan fried hake fillet "a la meuniere" **

with roquette garnish, lemon & homemade tartar sauce

Vegetarian dish of the day

(frequently changing, also Chef will be able to offer alternatives to suit your taste)

**served with Chef's selection of vegetables and potatoes, otherwise served as described*

Desserts

Choose from our selection of homemade desserts or cheese

for parties of 6 or more 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 POUR LES ENFANTS

CHILDREN MENU

£10

(OR £9 FOR 2 COURSES)

STARTERS

Soup of the day

or

Vegetable crudités with aioli & vinaigrette

MAIN COURSES

Petit gourmand

children's size of any main course (when possible), as on the menu, with a choice of side

Pizza Margherita

Chicken goujons & chips

Chef's Pasta

with tomato sauce / cheese sauce / plain with butter / parmesan

ICE CREAM WITH CHOCOLATE STRAW

choose from vanilla, strawberry, chocolate, lemon or apple sorbet