

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:

Prosciutto, Chef's pate, 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

Faux fillet / Grilled sirloin steak (8oz)

garlic mushroom, Brandy & peppercorn sauce

Supreme de poulet / Chicken supreme rolled with pancetta, lemon & thyme

toasted pine nuts / creamy tomato sauce

Filet de dorade / Marinated fillet of seabream

ginger, teriyaki & lime marinade / pak choi wilted with garlic & Madeira butter

Saumon grille / Grilled fillet of salmon

Mariniere sauce with pink peppercorns & chives

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

Gravadlax au Gin / Sloe Gin Scottish salmon gravadlax

salmon home-cured with Sloe Gin / horseradish tartar / Dijon & dill vinaigrette

Croquettes de crab et homard / Croquettes of crab & lobster

lemon & chives mayonnaise, baby leaves, lemon

Champignons et reblochon / Tartlette of wild mushrooms & Reblochon

truffle oil / caraway seeds / balsamic reduction

Pâté du chef / Calves liver, foie gras & pancetta terrine

spicy pear chutney / toasted brioche

Supion frit / Crispy fried salt & pepper baby squid

with chilli jam & lemon

LES PLATS / MAINS

Filet / Fillet of beef steak

green peppercorn, caramelized shallot & brandy sauce

Epaule d'agneau / Slow-roasted lamb shoulder

rosemary, garlic & Port sauce / mint & redcurrant jelly

Magret de canard / Pan roasted duck breast

blanched Cognac chestnuts / orange & Grand Marnier sauce

Supreme de flétan / Pan-fried supreme of halibut

scallop, Champagne & apple beurre blanc

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, crushed roasted potatoes & fries

SELECTION OF DESSERTS OR CHEESE

FOLLOWED BY TEA / COFFEE

a discretionary 12% gratuity will be added to your bill

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