

TABLE D'HOTE MENU

Lunch: 2 Courses £12 / 3 Courses £16

Dinner: 2 Courses £14 / 3 Courses £18

Served: Mon-Thu 6.00-9.30pm Fri-Sat 6.00-6.45 pm

STARTERS

Soup of the day

Smooth duck liver pate

red onion marmalade / croute

Mille feuille with leek & mushroom fricasse

white wine & garlic cream

Tempura fried whitebait

Aioli / lemon

MAIN COURSES

Pork escalope Milanese

herbed crumb crust / tomato & red wine sauce / linguine

Chicken breast Stroganoff

mushroom, paprika & brandy sauce / braised pilau rice

*Fillet of plaice pan fried "a la meunire" **

homemade tartar sauce / lemon

*Grilled fillet of salmon**

peppercorn & lemon beurre blanc

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

Chicken or Fish goujons & chips

Chef's Pasta

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

or

Child portion of Chef's main course suggestions

(please check with the server)

ICE CREAM WITH CHOCOLATE STRAW

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