

# 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*

*garlic mushroom, Brandy & peppercorn sauce*

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

*toasted pine nuts / creamy tomato sauce*

#### *Fillets de bar / Pan-seared fillet of seabass Vierge*

*chilled sauce of roasted tomatoes, capers, basil & lemon / baby leaves garnish*

#### *Saumon grille / Grilled fillet of salmon*

*seafood 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*

*Saumon fumé et avocat / Scottish smoked salmon & avocado mousse*  
*capers / Dijon & dill vinaigrette*

*Croquettes de crab et homard / Croquettes of crab & lobster*  
*Aioli / baby leaves / lemon*

*Jambon, mozzarella, pêche grillée / Salad of Serrano, Buffalo mozzarella & grilled peaches*  
*roquette / basil & honey dressing / balsamic reduction (available as vegetarian)*

*Pâté du chef / Rabbit, foie gras & pistachio terrine*  
*quail egg / cornichons / apricot chutney / toasted brioche*

*St-Jacques grillée / Grilled scallops & pork crackling popcorn*  
*creamed crushed peas / pomegranate molasses*

### LES PLATS / MAINS

*Filet / Fillet of beef steak*

*green peppercorn, caramelized shallot / brandy sauce / pommes allumettes garnish*

*Cotelettes d'agneau / Lamb cutlets*

*Merlot, Morello cherry & rosemary jus / mint & redcurrant jelly*

*Lapin Dijonnaise / Rabbit Dijonnaise*

*wild mushrooms, mirapoix & tarragon / Brandy cream & hint of Dijon mustard*

*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

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