

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

Ficelle Picarde

pancake stuffed with mushroom duxelle & ham, cheese glaze

Mozzarella salad with figs

mixed leaves / sweet basil dressing

Tempura fried whitebait

Aioli / lemon

MAIN COURSES

*Confit of duck leg **

morello cherry, red wine & rosemary jus

Pork fillet Stroganoff

creamy mushroom, paprika & Brandy sauce / braised rice

Grilled Merguez sausage, tomato & olive tagliatelle

rocket & crumbled goat's cheese

*Fillet of plaice **

cooked "a la meuniere" / pear, brandy & chives 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