

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 cru et chevre / Serano, goat's cheese & marinated beetroot salad
pumpkin seeds / raspberry, honey & Sherry vinaigrette (available as vegetarian)

Pâté du chef / Venison, Port & cranberry terrine
quail egg / cornichons / piquant apple chutney / toasted brioche

St-Jacques grillée / Grilled scallops with caviar
butternut squash puree / keta caviar melba / pomegranate reduction

LES PLATS / MAINS

Filet de bœuf / Fillet steak
green peppercorn, caramelized shallot & brandy sauce / pommes allumettes garnish

Jarret d'agneau / Lamb shank
rosemary & Port demi-glace / mint & redcurrant jelly

Magret du canard / Pan roasted duck breast
mandarin sauce / chestnut & cognac puree

Supreme de flétan / Pan-fried supreme of halibut
scallop, Champagne & chives beurre blanc

Chilli à la Russe
our own recipe chilli of pork, beef & chorizo served with rice, crème fraiche, spring onions & cheese

Porcine mushroom & spinach risotto
pine nuts / baby roquette / Parmesan shavings

All served with selection of steamed vegetables, crushed roasted potatoes & fries

SELECTION OF DESSERTS OR CHEESE

FOLLOWED BY TEA / COFFEE

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