

À LA Russe

SAMPLE SET MENU A

(available for groups of 7 or more, pre-booking required)

£32

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 croustis, 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

Creole marinated swordfish steak / Steak d'espardon

mango, lime & tomato salsa, piquant guacamole

Chilli à la Russe

our own recipe chilli of pork, beef & chorizo served with rice, crème fraîche, spring onions & cheese

Penne pasta with crushed peas, brie, lemon & basil

(other vegetarian alternatives are available)

All served with Chef's selection of vegetables & potatoes

SELECTION OF HOMEMADE DESSERTS

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

SAMPLE SET MENU B

(available for groups of 7 or more, pre-booking required)

£36

ENTREES

Soupe du jour / Soup of the day

Crab & lobster croquettes / Croquettes de crabe et homard

chilli & lemongrass jam, lemon dressed baby leaves

Croquettes de canard / Croquettes of pulled duck, sweet potato & spring onion

chilli jam / orange & baby leaves salad

Tiger prawn tails cooked with garlic, parsley & white wine / Crevettes à l'ail

lemon & spring onions

Soufflé de chevre / Goat's cheese souffle

quince & Muscat confiture, apple salad, fig crispbread

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

Chicken breast stuffed with halloumi, lemon & pine nuts / Blanc de poulet farci

orange emulsion, pomegranate, spring onions

Halibut supreme « a la Meuniere » / Suprême de flétan

sauce of scallops, grapes, chives & Champagne

Chilli à la Russe

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

Porcine mushroom, crushed peas & thyme risotto

pine nuts / baby roquette / Parmesan shavings

All served with Chef's selection of vegetables, potatoes & fries

SELECTION OF DESSERTS OR CHEESE

a discretionary 12% gratuity will be added to your bill

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