

# PRIX FIXE LUNCH MENU

2 Courses £14 / 3 Courses £19

Served: Mon-Thu 12 noon - 2 pm / Fri-Sat 12 noon - 2.30 pm

*We will happily provide bread & butter on arrival, additional basket of bread - £2*

## STARTERS

*Soup of the day*

*Duck liver pate with Cognac glazed apricots  
toasted baguette*

*Tempura fried whitebait  
Aioli / lemon*

*Leek & mushroom fricassee tartelette with brie  
baby leaves garnish*

## MAIN COURSES

*Grilled crêpes with braised pulled beef, caramelized shallots & rosemary<sup>\*</sup>  
red wine jus*

*Fillet of seabream Provençal  
cooked in a tomato sauce with olives, capers & fresh herbs, served with braised rice*

*Mixed seafood pasta  
light white wine cream with lemon & chives*

*Confit duck leg<sup>\*</sup>  
coffee glaze, mandarin sauce, spring onions*

*Vegetarian dish of the day  
(Chef will be able to offer several options 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'S MENU

£10

(OR £9 FOR 2 COURSES)

### STARTERS

*Soup of the day*

*or*

*Vegetable crudité's with aioli & vinaigrette*

### MAIN COURSES

*Freshly prepared Chicken or Fish goujons & chips*

*Chef's Pasta*

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

*Pizza*

*or*

*Child portion of Chef's main course suggestions*

*(please check with the server)*

FOLLOWED BY:

*Ice cream*

*choose from Vanilla, Strawberry, Chocolate, Lemon or Orange sorbet*