

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

Prawn, avocado & sun-blushed tomato cocktail

Cognac perfumed Marie-Rose sauce

Brie & cranberry crêpes

baby leaves

Terrine du chef

toasted baguette, tomato & onion relish

MAIN COURSES

*Pepper crusted pork tenderloin **

wild mushroom & three mustard sauce

*Sea trout supreme roasted with lemon & thyme **

honey-roasted butternut squash veloute

Chicken breast escalope grilled with chorizo & emmental

garlic, chilli & tomato sauce, served with braised rice

Smoked salmon, pea & lemon pasta

white wine & chives beurre blanc

Vegetarian dish of the day

(Chef will be able to offer several options to choose from)

** served with Chef's selection of vegetables and potatoes, otherwise served as described*

DESSERTS

Choose from our selection of homemade desserts or cheese

(supplement for cheese board - 4£)

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

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 apple sorbet