

# À LA RUSSE

## SET MENU A

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

£35

### 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

cucumber, mint & pomegranate salsa / baby leaves garnish

Supreme of cod / Supreme de cabillaud

Champagne & chives beurre blanc

Chilli à la Russe

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

Penne pasta with wild mushrooms, garlic & parmesan

(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 SET MENU

€39

## ENTREES

*Soupe du jour / Soup of the day*

*Piquant crab, prawn & avocado mousse salad / Crabe, crevettes et avocat  
lime, chilli & coriander dressing, baby leaves*

*Chicken three way: terrine, croquette & smooth liver paté / Poulet  
onion, red wine & thyme marmalade, chilli jam, toast*

*Mussels Mariniere / Moules Marinière  
fresh mussels / white wine, shallot & garlic cream*

*Twice-baked goat's cheese soufflé & beetroot / Soufflé de chevre  
beetroot salad, honey & cinnamon walnuts*

## LES PLATS / MAINS

*Grilled sirloin steak / Faux fillet de bœuf  
green peppercorn, caramelized shallot & brandy sauce / pommes allumettes garnish*

*Veal cutlet & Porcine sauce / Cote de veau  
flame grilled, with sauce of porcine & wild mushrooms, garlic, & Cognac*

*Slow roasted lamb shank / Jarret d'agneau  
red wine, red currant & rosemary jus, red currant & mint jelly*

*Halibut supreme cooked « a la Meuniere » / Suprême de flétan  
sauce of scallops, chives & Champagne*

*Chicken Stroganoff  
strips of chicken fillet cooked in Brandy, shallot, mushroom, garlic, paprika & wine cream, served with braised rice*

*Pea & Shallot Ravioli  
sage, lemon & thyme sauce. Parmesan shavings*

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

## SELECTION OF DESSERTS OR CHEESE

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