

PRIX FIXE LUNCH MENU

2 Courses €14.5 / 3 Courses €20

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

We will happily provide bread & butter on arrival, additional basket of bread - €3

STARTERS

Soup of the day

Smoked salmon with avocado, boiled egg, tomato & capers

honey, lemon & dill vinaigrette

Grilled goat's cheese salad

Muscat & orange dressing

Melon & Parmaham

sweet basil dressing & balsamic reduction

MAIN COURSES

Flame grilled Cajun chicken & Padron peppers salad

mixed leaves, tomato & new potatoes with lime, chilli & coriander dressing

Minute steak with garlic, chilli & roasted med vegetable sauce *

Roquette & Parmesan

Fillet of seabream & sauce Vierge *

chilled sauce of tomato concasse, fresh herbs, lemon & garlic

Crab & cockles pasta with courgette & lemon

Sauce Setoise

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 5€)

for parties of 5 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