

À LA Russe

(both menus are available for groups of 7 or more, pre-order is required)

SET MENU A

£43

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 Filet / Grilled sirloin steak

charred shallot, Brandy & peppercorn sauce

Supreme de poulet / Chicken supreme rolled with pancetta, lemon & thyme

toasted pine nuts / creamy tomato sauce

Lamb rump Bordelaise / Croupion d'Agneau Bordelaise

pan-roasted & served with sauce of red wine, shallots, garlic & rosemary

Fillet of seabream / Fillet daurade

prawn, tomato & basil sauce

Fettucine with wild mushrooms, garlic & parmesan

(other vegetarian alternatives are available)

All served with Chef's selection of vegetables & potatoes

SELECTION OF HOMEMADE DESSERTS

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 B

€51

ENTREES

Soupe du jour / Soup of the day

*Smoked ham hock, chicken & apricot terrine / Terrine du chef
spiced apple chutney, toasted sourdough baguette*

Grilled goat's cheese & figs salad / Salade du chevre

Morello cherry & orange

Crab & lobster croquettes & hot honey / Croquettes de crabe et homard

Aoili, chilli infused honey, lemon

Prawn & avocado cocktail, Bloody Mary sauce / Crevettes au Bloody Mary

spiced tomato, vodka & celery Marie Rose & lemon

LES PLATS / MAINS

Grilled ribeye steak / Entrecote de bœuf

green peppercorn, caramelized shallot & brandy sauce

Lamb shank Bordelaise / Jarret d'agneau

slowly roasted & finished with red wine, rosemary, garlic & caramelized shallot jus

Halibut supreme, scallops & petit pois / Flétan St Jacques

petit pois veloute with scallops & chives

Chicken supreme with wild garlic wild mushrooms / Poulet aux champignons

creamy Madeira sauce

Vegan pea & shallot ravioli

light tomato & basil sauce

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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