

À LA Russe

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

SET MENU A

£38

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

Entrecote / Grilled ribeye steak

charred shallot, Brandy & peppercorn sauce

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

toasted pine nuts / creamy tomato sauce

Pan-roasted duck a l'orange / Magret de canard a l'orange

orange & Gran Marniere sauce

Supreme of cod / Supreme de cabillaud

Champagne & chives beurre blanc

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

£44

ENTREES

Soupe du jour / Soup of the day

*Chicken & chorizo croquettes / Croquettes de poulet et chorizo
chimichurri aioli, baby leaves, lemon*

*Venison, foie gras & wild mushroom terrine / Terrine du chef
blackberry, apple & gin chutney, cornichon, baguette croustie*

*Smoked salmon with crushed avocado, shallots & apples / Saumon fumé
capers, honey & lemon vinaigrette*

*Goat's cheese, beetroot & hazelnut tartlet / Chevre et betterave
pumpkin jelly*

LES PLATS / MAINS

*Grilled ribeye steak / Entrecôte de bœuf
green peppercorn, caramelized shallot & brandy sauce*

Lamb shank Provençal / Jarret d'agneau Provençal

Slow roasted with olives, tomato, rosemary, thyme garlic & tomato sauce

*Seared marinated swordfish steak / Steak d'espadon
caponata with tomato, aubergine, raisins, lemon & basil with toasted pine nuts*

Chicken Stroganoff

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

Pea & Shallot Ravioli

light tomato & basil cream. Parmesan shavings

All served with Chef's selection of vegetables & potatoes

SELECTION OF DESSERTS OR CHEESE

a discretionary 12% gratuity will be added to your bill

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