

PRIX FIXE LUNCH MENU

2 Courses £17 / 3 Courses £23

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

We will happily provide bread & butter on arrival for diners, additional basket of bread - £3

Starters

Soup of the day

Smoked mackerel with celeriac remoulade

remoulade with lemon, fresh herbs & dried fruits, lemon dressing

Ficelle Picarde

crepe wrapped with ham & mushrooms, bechamel & cheese glaze

Brie salad with celery, apples, walnuts & croutons

creamy mustard dressing & balsamic

Main Courses

Beef bavette a la Bourguignon with braised rice

chunks of bavette slowly cooked with lardons, mushrooms & shallots in red wine

Fillet of cod grilled with almonds

lemon beurre blanc with spring onions

Chicken breast Basque style

with roasted peppers, tomato, pancetta, onions & white wine piquant sauce

Mixed seafood pasta

octopus, prawns, mussels & squid in a creamy wine & chives sauce

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£)

a discretionary optional 12% service charge 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

£12

(OR £10 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 Margherita

FOLLOWED BY:

Ice cream (1 scoop)

choose from vanilla, strawberry, chocolate, lemon or apple sorbet