

# 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 croustes, 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*

*Crab & lobster croquettes / Croquettes des crabe et homard  
oriental slaw, black garlic aioli*

*Rabbit terrine with dried fruits & hazelnut / Terrine du chef  
red onion & rosemary marmalade, cornichon, toasted baguette*

*Prawn, avocado & smoked salmon cocktail / Cocktail de crevettes  
gin infused blackberries, Marie Rose sauce*

*Grilled goat's cheese salad  
toasted brioche, Morello cherry compote*

## LES PLATS / MAINS

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

*Lamb shank / Jarret d'agneau  
slow roasted & served with red wine, rosemary & garlic jus*

*Supreme of halibut St Jacques / Flétan St Jacques  
scallop, Champagne & chives beurre blanc*

*Chicken supreme stuffed with halloumi & chorizo / Poulet farci  
lemon, tarragon & pistachio sauce*

*Pea & Shallot Ravioli  
light tomato & basil cream. Parmesan shavings*

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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