

# PRIX FIXE LUNCH MENU

2 Courses £17.5 / 3 Courses £23.5

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 rillettes with olive oil croutes

bound with fresh herbs, spring onions, lemon, gherkins & creme fraiche

Salad of tomato, salted ricotta & honey & chilli walnuts

balsamic reduction & citrus vinaigrette

Smooth chicken & caramelized onion pâté

piquant apple chutney, brioche toast

## Main Courses

Boeuf Bourguignon with rice

chunks of beef slowly cooked with red wine, shallots, mushrooms, lardons & herbs

Pan-roasted chicken fillet

creamy leek, white wine & pancetta veloute

Grilled fillet of plaice

parsley & lemon crust, light tomato cream with capers & chives

Pasta façon Alfredo

with mixed mushrooms in a creamy white wine & parmesan 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

### 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*