

À LA Russe

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

SET MENU A

£39

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 breast 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

£45

ENTREES

Soupe du jour / Soup of the day

*Prawn & chorizo croquettes / Croquettes des crevettes et chorizo
salsa Brava, Aioli & lemon*

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

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

*Half a Camembert baked with rosemary / Camembert roti
garlic crostini, salad leaves dressed with honey vinaigrette*

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

*Halibut supreme & crème langoustine / Flétan et langoustines
light cream of langoustines*

*Chicken supreme with wild garlic wild mushrooms / Poulet aux champignons
creamy Madeira sauce*

*Butternut squash & sage 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

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.