

PRIX FIXE LUNCH MENU

2 Courses £18 / 3 Courses £24

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

Salad of Serrano, tomato & torn mozzarella

mixed leaves, basil oil & balsamic (available as vegetarian)

Smoked salmon with boiled eggs, capers, red onion & croutons

honey, mustard & lemon dressing

Fried breaded whitebait

Aioli, lemon

Main Courses

Roasted chicken breast

with mixed mushroom & Madeira sauce

Minute sirloin steak "au poivre"

with caramelized shallots, green peppercorn & Brandy sauce

Pork fillet Stroganoff with braised pilaf rice

pork tenderloin strips cooked in Brandy & paprika cream with mushrooms

Fillet of haddock

pan-fried, served with lemon, dill & capers beurre blanc

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