

PRIX FIXE LUNCH MENU

2 Courses £19 / 3 Courses £25

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

Melon, Parma ham & sweet basil dressing

mixed baby leaves, balsamic

Smoked salmon, potato & dill tartelette

lemon vinaigrette

Tomato, red onion & crumbled feta cheese

with olives, extra virgin olive oil & salad leaves

Main Courses

Grilled chicken breast escalope topped with goat's cheese

orange & spring onion sauce

Minute sirloin steak "au poivre"

green peppercorn, cracked black pepper & Brandy sauce with caramelized shallots

Grilled fillet of seabass Niçoise style

egg, tomato, green bean, new potato & red onion salad with olives

Crab, capers & chives penne pasta

in a light tomato, chilli & lemon cream

Chef's vegetarian suggestion 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

£13

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