

PRIX FIXE LUNCH MENU

2 Courses £21 / 3 Courses £28

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

Creole prawn, tomato & avocado salad

Creole spiced creamy dressing & croutons

Fried squid & whitebait

Aioli, lemon

Parma ham with brie, apples & beetroot

sweet dill & lemon dressing & balsamic reduction

Main Courses

Flame grilled minute sirloin steak Bordelaise*

caramelized shallot, rosemary, garlic & red wine jus

Pan-fried fillet of seabream

on a salad of fennel, apple & new potatoes with sauce Gribiche

Chicken fillet with Camembert & caramelized apples*

creamy Calvados & apple sauce

Spaghetti with crab, prawn & chilli

light tomato, garlic & lemon 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

£13

STARTERS

Soup of the day

or

Vegetable crudité's with aioli & vinaigrette

MAIN COURSES

Chef-made 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