# PRIX FIXE LUNCH MENU

## 2 Courses £22 / 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

Salad of camembert, caramelized apples & croutons

lemon & honey vinaigrette

Crispy coated fried whitebait

pickled samphire tartare sauce

Celeriac remoulade with smoked chicken

celeriac with fresh herbs in creamy citrus dressing

### Main Courses

Flame grilled sirloin minute steak Diane

brandy, mushroom & mustard cream

Roasted fillet of pork

quince & Muscat sauce

Chicken breast Basquaise style with rice

chunks of chicken breast cooked in piquant roast pepper, tomato & wine sauce

Seabass fillet, avocado, new potato & tomato salad

Marie Rose dressing & lemon

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 discretional 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.*

# Á 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*