

Richoux

SET MENU

£39 per person

FOR THE TABLE

GOUGÈRES

Choux Pastry, Gruyère Cheese (v)

STARTER

CHOOSE ONE

FRENCH ONION SOUP

Caramelised Onion Broth, Toasted Sourdough, Gruyère Cheese (v)

BEEF TARTARE

Diced Longhorn Beef rump, Classic Accoutrement, Egg Yolk

RICHOUX SMOKED SALMON

Smoked Salmon, Lemon, Sesame Bread Roll, Butter

MAIN COURSE

CHOOSE ONE

BABY CHICKEN

Boned Out, Chicken Gravy, Fries

PEA & MINT

RIGATONI

Pea and Mint Sauce, Lemon Ricotta and Parmesan (v)

BŒUF BOURGUIGNON

Braised Beef, Smoked Lardons, Red Wine Jus, Pommes Purée

SIDES

POMME PURÉE (v)

6.5

CARROTS

Honey & Mustard (v)

7

POMME FRITES (v)

6.5

BROCCOLI (ve)

7.5

MIXED SALAD LEAVES (v) 5

DESSERT

CHOOSE ONE

CRÈME AU CITRON

Raspberry Coulis, Crystallised White Chocolate

CHOCOLATE MOUSSE

Hazelnut Praline, Arbequina Olive Oil

CRÈME BRÛLÉE

Bay Leaf & Nutmeg Custard

ADD

375ML CARAFE OF WHITE OR RED WINE +17PP

Maison Belanger



Many of our dishes can be substituted to your allergen requirements - please ensure you advise your waiter before ordering

V VEGETARIAN VE VEGAN

Richoux

