

Richoux Cream Tea
9.25



Traditional Afternoon Tea
16.50
29.95 for two

SOUPS AND STARTERS

Liver paté with toasted bread	4.95	Marinated olives	3.25	Platter of Scottish smoked salmon served with toasted bread and lemon wedge	10.95
Prawn and avocado cocktail	6.75	French onion soup gratiné	5.50	Portobello garlic mushrooms on toast	5.70
Avocado, tomato and mozzarella with pesto	6.00	Soup of the day	5.25	Grilled goats' cheese with caramelised onions and tomatoes on toast	5.70

EGGS

Scrambled eggs with toast or bagel	6.50	Eggs Benedict		Three-egg omelette served with toast	7.30
with mushrooms or tomato	8.75	with English ham	9.20	with tomato, mushrooms, spinach cheddar cheese, ham, onions	each 1.50
with bacon or sausage	8.80	with smoked salmon	10.95	Kedgeree - baked rice and soft egg with haddock, salmon and mushrooms	9.50
with smoked salmon	10.95	Eggs Florentine served on a bed of spinach and gruyere cheese and toasted bread	10.25		

SAVOURIES AND SANDWICHES

Welsh rarebit - a house speciality made with a blend of mature cheddar and gruyere cheese, Worcestershire sauce and English mustard	7.75	The Richoux Club - our classic chicken, bacon, avocado, egg, lettuce, tomato and mayonnaise sandwich	9.50	Tuna mayonnaise with roast peppers on a baguette or country bread	8.95
Buck rarebit - poached egg and anchovy	8.90	Ham and cheddar with Dijon mayonnaise on a baguette or country bread	8.25	Smoked salmon with cream cheese bagel	9.50
Elegant rarebit - tomato and bacon	8.90	Mozzarella, tomatoes and avocado on a baguette or country bread	8.25	Chicken, avocado and Dijon mayonnaise on a baguette or country bread	9.25
Croque Monsieur à la Richoux with ham, cheddar, gruyere and salad	8.70				

SALADS

Caesar salad	7.75	Salad Niçoise - yellowfin tuna, green beans, egg, potato, onion, olives and anchovies	12.95	Chevre salad - grilled goats' cheese, roasted peppers and little gem with a basil pesto	9.50
Mix of gem lettuce, parmesan shavings, garlic croutons, white anchovies, caesar dressing		Chicken, bacon and avocado salad	9.95	Italian salad - tomato, mozzarella and avocado with a basil pesto	8.90
Caesar salad with grilled chicken	9.80	Served on mixed salad leaves, French dressing and croutons		Greek salad - feta cheese, tomato cucumber, green peppers and olives	8.90

FISH

Poached salmon with hollandaise and new potatoes or mixed salad	12.95	Traditional home made fish and chips served with mushy peas and lemon wedge	10.95	Richoux own fish cakes served with spinach, tomato chutney and French fries	11.50
Richoux fish pie - traditionally made with chunky smoked haddock, salmon and prawns in a creamy sauce topped with mashed potatoes and cheddar cheese	12.50	Smoked haddock coated in Welsh rarebit with a poached egg served on mashed potatoes	11.50	Seared teriyaki salmon with ginger, stir-fried vegetables and rice	13.50

MEATS AND POULTRY

Escalope of chicken Milanese with spaghetti and tomato sauce	12.75	All Day Breakfast - back bacon, Cumberland sausage, fried eggs, mushrooms, tomato, hash browns and toast	10.50	Slow roasted lamb shank au jus with a choice of potatoes	13.50
Grilled chicken breast with bacon and melted cheese, served with fries or gratiné potatoes	12.75	Trio of Cumberland sausages with mashed potatoes and onion gravy	10.50	Prime Scottish fillet steak (8oz) with grilled tomatoes and a choice of potatoes	18.95
Colonial chicken curry with rice, popadoms and mango chutney	11.95	Richoux shepherd's pie - traditionally made with fresh minced lamb and served with daily fresh vegetables	11.95	Ribeye steak (10oz) with grilled tomatoes and a choice of potatoes	15.25
Chicken and vegetable stir-fry	11.50	Classic hamburger with French fries with cheddar cheese or bacon	10.60 add 1.20	with peppercorn or bearnaise sauce	2.35

PASTA AND RISOTTI

Traditional Lasagne	9.50	Spaghetti Pomodoro	7.95	Risotto with mushrooms, spinach and parmesan cheese	8.95
Vegetable Lasagne	9.50	Tomato sauce and basil		Risotto with chicken, mushrooms and creamy parmesan cheese	9.50
Penne al Forno - penne pasta with chicken and mushroom in a cream and cheese sauce, baked in our oven	9.50	Spaghetti Bolognese	8.70	Panzotti - pasta filled with goats' cheese, mozzarella, sun-dried tomatoes and black olives	8.70
		Traditional meat sauce			
		Spaghetti Carbonara	8.70		
		Cream, bacon, parmesan and egg			

SIDE ORDERS

Baguette and butter	1.60	Gratiné potatoes - sliced with cream and cheese, baked in our oven	3.35	French green beans	3.50
Garlic bread	2.95	New potatoes	3.35	Sautéed spinach	3.50
Garlic bread with cheese	3.95	Mashed potatoes	3.35	Mixed salad	3.50
Daily fresh vegetables	3.50	French fries	3.35	Tomato and onion salad	3.50

Service not included
For parties of six or more a suggested 10% will be added. Parties catered for - details on request.
All dishes may contain traces of nuts. Please discuss any dietary requirements with the management.
Richoux Head Office, 5-8 Cochrane Mews London NW8 6NY.

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29.95 for two

AFTERNOON TEA

Richoux Cream Tea 9.25
Four warm baby scones, strawberry preserve, Cornish clotted cream with tea, coffee or mug of hot chocolate

Enjoy a glass of champagne with your afternoon tea 8.95

Traditional Afternoon Tea 16.50
Finger sandwiches (smoked salmon, egg mayonnaise, cucumber chicken), two warm baby scones, strawberry preserve and Cornish clotted cream, rich fruit cake and your choice of one of our patisserie with tea, coffee or a mug of hot chocolate

Traditional Afternoon Tea for Two 29.95

Afternoon Finger Sandwiches 7.95
Smoked salmon
Egg mayonnaise
Cucumber chicken

PATISSERIE AND DESSERTS

Patisserie from our display from 4.35
Fresh fruit salad with cream or ice cream 6.25

Rich fruit cake 4.50
Hot chocolate fudge cake and vanilla ice cream 5.25

Hot apple pie with vanilla ice cream 5.25
Waffle, ice cream and maple syrup 5.25

SUNDAES 6.95

Chocoholic Dream
Chocolate and vanilla ice cream, smothered in rich chocolate sauce topped with whipped cream and chocolate curls

Strawberry Fayre
Strawberry and vanilla ice cream with fresh strawberries topped with whipped cream

Sorbet Sunshine
Mango, lemon and raspberry sorbets topped with fresh fruits and whipped cream

ICE CREAM COUPES 5.50

Vanilla
Strawberry
Chocolate
Coffee

3 scoops - any flavour
Hot chocolate, butterscotch or maple syrup sauce extra 0.70

Hazelnut
Raspberry
Lemon
Mango

COFFEES

	Regular	Large
Cappuccino	2.85	3.90
Café latte	2.85	3.90
Café mocha	3.05	4.00
Espresso	1.95	2.80
Macchiato (espresso with a dash of frothy milk)	2.00	3.10
Pot of filter coffee		3.10
Iced filter coffee		2.55
Iced coffee and ice cream		3.25
Hot chocolate (made from Belgian flaked chocolate)	Mug	3.75
Whipped cream		1.00

POTS OF TEA

Richoux own blend	2.95
Richoux Earl Grey	2.95
Assam	2.95
Darjeeling	2.95
Gunpowder Green	2.95
Jasmine Green	2.95
Camomile	2.95
Peppermint	2.95
Rosehip and Hibiscus	2.95
Fruits of the Forest	2.95
Decaffeinated Earl Grey	2.95
Iced Darjeeling	2.70

JUICES, WATERS & MINERALS

	Regular	Large
	330ml	750ml
Mineral Water (gently carbonated or still)	2.70	3.90
Coca Cola, Diet Coke (33cl)	2.65	
Fanta, Sprite (33cl)	2.65	
Lemonade, Bitter Lemon (20cl)	2.40	
Elderflower sparkling presse (25cl)	2.85	
Fruit squash or lime (25cl)	0.75	
Fresh orange juice	3.75	
Apple, grapefruit, tomato cranberry juices	2.95	
Cold milk	1.60	
Ice cream milk shakes	3.50	

WHITE WINES

	Glass 175ml	Glass 250ml	Bottle 750ml
Trebbiano IGT Italy 11.5%	4.40	5.20	14.50
Chardonnay de Gras France 14%			22.95
Pinot Grigio Via Nova, Contri Italy 12%	4.60	6.50	16.95
Sauvignon Blanc Frost Pocket New Zealand 13%			21.00
Macon Village France 13%	5.10	7.00	21.50

ROSE

Rosato Veronese IGT Veritiere Italy 12%	3.50	4.80	13.80
Pinot Grigio Blush Via Nova Italy 12%	4.60	6.50	16.95

CHAMPAGNE

	Flute 175ml	Bottle 750ml
Prosecco Corte Viola Contri Italy 11.5%	5.30	21.00
Mumm Cordon Rouge Brut France 12%		42.00

BEER

		Bottle
Kronenbourg 1664 5% ABV	300ml	3.60
Budweiser Budvar 5% ABV	330ml	3.60
Nastro Azzurro 5.2% ABV	330ml	3.60

RED WINES

	Glass 175ml	Glass 250ml	Bottle 750ml
Sangiovese Italy 11.5%	3.50	4.80	13.80
Montepulciano D'Abruzzo DOC Italy 13%	4.40	6.20	16.50
Merlot Le Paz Italy 12%	4.60	6.50	16.95
Valle Antica Chianti DOCG Cecchi Italy 13%	4.60	6.00	18.50
Cotes Du Rhone France 13.5%	4.90	6.95	19.95

SPIRITS AND LIQUEURS

		25ml	50ml
Pimms 25%			5.10
Martini, Campari 25%			3.20
Whisky			
Bells, J&B 40%	3.20		5.00
Jack Daniels, Jameson Irish, Glenfiddich 40%	3.40		5.60
Spirits			
Gordons Gin, Smirnoff Red, Bacardi Rum 37.5%	2.75		4.50
Remy Martin VSOP 40%	3.50		6.00
Sherry			
Tio Pepe, Bristol Cream, Amontillado 19.5%			4.00
Liqueurs 40%	3.25		5.50
Mixers			1.75