

Richoux

WHILST YOU WAIT

GOUGERES	9.5
<i>Choux pastry, Gruyère Cheese</i>	
TRUFFLE CROQUE MONSIEUR	13
<i>Roasted Ham, Comte Cheese, Black Truffle Bechamel, Truffle shavings</i>	
ROQUEFORT DIP & CRUDITES	14
<i>Seasonal vegetables served over ice, Roquefort dip, hazelnut praline</i>	
BREAD & SALTED BUTTER	7.5
<i>Sourdough, whipped butter</i>	

STARTERS

FRENCH ONION SOUP	13
<i>Caramelised onion broth, toasted sourdough, Gruyère cheese</i>	
ESCARGOT DE BOURGOGNE	14.5
<i>Burgundy Snails, Garlic- Parsley butter, puff pastry crowns</i>	
PRAWN COCKTAIL	13
<i>Tiger Prawns, Avocado, Tomatoes, Marie Rose Sauce</i>	
POACHED ASPARAGUS	13
<i>Asparagus Spears, Almond Pistou, Herb Hollandaise</i>	
BEEF TARTARE	15
<i>Diced Rump, Classic Accoutrements, Egg Yolk</i>	
SALMON RILLETTE	14
<i>Cured & Poached Salmon, Crème fraîche, lemon zest</i>	
TUNA TARTARE	15
<i>Tuna Loin, Sesame- Asian Dressing, Avocado</i>	
SALMON TARTARE	14
<i>Diced Salmon, Cucumber, Apple</i>	

SALADS & SANDWICHES

CRISPY DUCK SALAD	15
<i>Crispy Duck confit, mixed leaves, fresh watermelon, almond vinaigrette</i>	
GREEN GODDESS SALAD	12
<i>Butterhead lettuce, blanched seasonal vegetables, Green Goddess Dressing</i>	
ENDIVE SALAD	13
<i>Endive & Radicchio leaves, Roquefort cheese, candied walnuts, thyme & honey vinaigrette</i>	
CAESAR SALAD	15
<i>Romaine & baby gem lettuce, Caesar dressing, aged Parmesan, sourdough croutons</i>	
ADD CHICKEN	+ 5.5
ADD POACHED SALMON	+ 5.5
ADD PRAWNS	+ 5.5
RICHOUX CHEESEBURGER	19
<i>Beef Patty, Emmental Cheese, Tomato, Pickled Shallots, Green Chilli Mayonnaise</i>	
THE CLUB SANDWICH	14
<i>Grilled Chicken, Streaky Bacon, Egg Mayonnaise, Tomato, Gem Lettuce</i>	
CROQUE MONSIEUR	11
<i>Roasted ham, Comte cheese, Bechamel sauce</i>	

FLATBREADS

GARLIC & GRUYÈRE FLATBREAD 10	
<i>Wood-fired, Gruyère cheese, garlic butter, pesto herbs</i>	
CARAMELISED ONION & GOAT CHEESE FLATBREAD 10	
<i>Wood-fired, Goats Cheese, Caramelised Onions, garlic butter</i>	
HERITAGE TOMATO FLATBREAD 10	
<i>Oregano, Baby basil</i>	



12.5% SERVICE CHARGE WILL BE APPLIED

V VEGETARIAN VE VEGAN GF GLUTEN FREE

MAIN COURSES

CHICKEN PAILLARD	16.5
<i>Flattened Breast, Sauce Vierge, Toasted Almond Crumb</i>	
FILET DE SAUMON	23
<i>Salmon Fillet, fennel & shallot confit, herb roasted new potatoes, lemon herb Hollandaise</i>	
LOBSTER THERMIDOR	44
<i>Half Lobster, Bisque, Bechamel Sauce, Breadcrumbs</i>	
GNOCCHI A LA PARISIENNE	18
<i>Gnocchi, Crème Fraîche, pecorino sauce, seasonal vegetables</i>	
BEEF BOURGUIGNON	22
<i>Braised Beef, Smoked Bacon, Red Wine Jus</i>	
BONE-IN RIBEYE FOR TWO	44
<i>Dry Aged, Bone in Ribeye, Choice of sauce, French Fries</i>	
STEAK FRITES	22
<i>Onglet Steak, Peppercorn Sauce, French Fries</i>	
RIBEYE FRITES	45
<i>Dry Aged Ribeye, Choice of sauce, French Fries</i>	
GIGOT D'AGNEAU (TO SHARE)	85
<i>Slow Cooked Lamb Shoulder, Maitre D'Hotel butter</i>	
RATATOUILLE	17
<i>Provençal style, gremolata crumb</i>	

SIDES

POMME PUREE	7
POMME FRITES	7
RATATOUILLE	7
ROASTED HERITAGE CARROTS	7
STEAMED BROCCOLI	7

*1806
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