

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

BLINI SAUMON FUMÉ

Smoked Salmon, Crème Fraîche, Blinis, Lemon Zest

MAIN COURSE

CHOOSE ONE

BABY CHICKEN

Boned Out, Chicken Gravy, Fries (H)

MUSHROOM RIGATONI

Ceps, Madeira Crème, Thyme Pangrattato (v)

BŒUF BOURGUIGNON

Braised Beef, Smoked Lardons, Red Wine Jus

SIDES

POMME PURÉE (v)

5

SANDY CARROTS

5

Honey & Mustard (v)

POMME FRITES (v)

5

BROCCOLI

5

MIXED SALAD (v)

5

Lemon Dressing, Nigella Seeds (v)

DESSERT

CHOOSE ONE

HAZELNUT
PARIS BREST

FRAISIER
CAKE

CHOCOLATE
OPERA CAKE

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

A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

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