BRASSERIE ROUX BY ALAIN ROUX

RIVERSIDE DINING

COCKTAIL BAR & TERRACE

SMALL BITES

***Bread rolls & butter** 7.00

***Marinated green & purple olives**
with peppers & garlic (v) (vg) (ngci) 6.50

***Real Cure charcuterie plate**
cornichon & pickled vegetables (ngci) 13.00

***Smoked salmon**
lemon crème fraîche & caper berries (ngci) 12.00

MORE TO ENJOY

Table d' hôte 3 course set-price menu 37.50
Tuesday to Thursday - Lunch & Dinner
Friday & Saturday - Lunch

Sunday Lunch including our legendary roasts

Children's Menu - age 11 & under

ALAIN'S CLASSICS

***Prawn cocktail**
avocado, cucumber, celery, baby gem salad
& cocktail sauce (ngci) 17.00

A dozen Burgundy snails
with parsley & garlic butter (ngci) 20.00

***Fish & chips**
minted mushy peas & tartare sauce (ngci) 29.50

***Beef cheeseburger (8 oz) & French fries**
Grass fed dry aged double burger,
bacon & bone marrow jam, pickled red onion,
tomato, dill pickles & confit garlic mayonnaise 35.00

TO START

Scottish hand dived scallops
apple & celeriac purée, samphire (ngci) 21.50

Beef sirloin steak tartare
spicy ketchup & toasted brioche 19.00

Goat's cheese soufflé
tomato coulis (15 mins) (v) 17.50

Italian white onion tarte tatin
whipped thyme & lemon vegan feta (v) (vg) 14.50

MAIN PLATES

Saffron risotto
Parmesan cream, toasted pine nuts & chives,
preserved lemon dressing (v) (ngci) 22.00
(vegan option available on request)

Pan fried cod
cavolo nero, lobster & scallop sauce (ngci) 33.50

Cornish plaice meunière
sautéed new potatoes (ngci) 29.00

Free-range duck breast à l'orange
sautéed spinach (ngci) 34.50

STEAKS & SAUCES

All of our beef is ethically sourced, grass fed & matured for a minimum of 28 days

Aubrey Allen's picanha steak (8oz)
gremolata & one sauce of your choice (ngci) 34.00

Dry-aged Heritage Chateaubriand (14 oz) - serves 2
with one sauce of your choice (14oz) (ngci) 100.00

Quarr Cross venison haunch
with one sauce of your choice (8oz) (ngci) 34.00

Red wine jus 4.50 ~ Green peppercorn sauce 4.50 ~ Béarnaise sauce 4.50

SIDES

Braised red cabbage
with cranberries (v) (ngci) 6.50

Sautéed spinach (v) (ngci) 6.50

Buttered carrots (v) (ngci) 6.50

Tenderstem broccoli
with garlic oil (v) (vg) (ngci) 6.50

Mixed leaf salad
with house vinaigrette (v) (vg) 5.00

Sautéed new potatoes (v) (ngci) 6.50

Dauphinoise potatoes (v) (ngci) 6.50

French fries (v) (vg) 6.50

CHEESE, DESSERTS & HOT BEVERAGES

***Selection of 4 French & British artisanal cheeses**
with grapes, celery, quince jelly & biscuits 23.00

Valhrona dark chocolate mousse
sea salt, raspberries & cold pressed extra virgin olive oil (v) (ngci)
14.00

Basque cheesecake
with mixed berries (v) 12.00

Bramley apple & blackberry crumble
vanilla custard (v) (ngci) 10.50

***Homemade dairy ice-cream or fruit sorbet**
Ice cream (v) (ngci) - Sorbet (v) (vg) (ngci) 4.00 per scoop

***Coffee or tea with lemon madeleine (v)** 7.00

MAISON ROUX
BY ALAIN ROUX

**Dishes available for afternoon dining in the Cocktail Bar, Tuesday to Thursday from 4.00 pm - 6.00 pm, Friday & Saturday from 3.00 pm - 6.00 pm*

(v) vegetarian | (vg) vegan | (ngci) no gluten containing ingredients
Please see over for allergen details. Request to speak to a member of our Management team if you have any questions.
Each order requesting a change of ingredients in any dish as described in our menu will incur an additional £2.50. Dishes & prices are subject to change without notice.
Prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your final bill.