

# Richoux

## SET MENU

£46 per person

### FOR THE TABLE

#### WARM SOURDOUGH BREAD & 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 Rolls, Butter*

#### TRUFFLE CROQUE MONSIEUR

*Black Truffle  
Béchamel, Comte' Cheese,  
Grated Truffle (v)*

## MAIN COURSE

### CHOOSE ONE

#### BABY CHICKEN

*Boned Out, Chicken Gravy, Pommes Frites*

#### STEAK FRITES

*Onglet Steak, Choice of Sauce, Pomme Fries*

#### COD À LA PROVENÇALE

*Tomatoes, Garlic, Olives,  
Herbs de Provence*

#### RIGATONI MUSHROOM & TRUFFLE

*Cepts, Madeira Crème,  
Thyme Pangrattato, Truffle (v)*

## SIDES

POMME PURÉE (v)

6.5

CARROTS

7

*Honey & Mustard (v)*

POMME FRITES (v)

6.5

BROCCOLI (ve)

7.5

MIXED SALAD LEAVES (ve) 5

## DESSERT

### CHOOSE ONE

#### CRÈME AU CITRON

*Raspberry Coulis, Crystallised  
White Chocolate*

#### CHOCOLATE MOUSSE

*Hazelnut Praline,  
Arbequina Olive Oil*

#### CRÈME BRULÉE

*Bay Leaf & Nutmeg Custard*

### ADD

375ML CARAFE OF WHITE OR RED WINE +17 PP

*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 13.5% WILL BE ADDED TO YOUR BILL

*Richoux*

