MAISON SOUTINE

LUNCH & DINNER MENU

SNACKS

Marinated Nocellara Olives (244) (vg) 4.50

Basket of Artisan Baguette (374) (v) 5.00

Baked Camembert de Normandie with lingonberry compote (989) 17.50

Steak Tartare Croûte (173) 6.50

Smoked Salmon and Crème Fraîche Tartine (251) 6.00

HORS D'OEUVRES

Soupe à l'Oignon (228) 10.25
with gratinated croutons

Grilled Artichoke Superfood Salad (vg)
toasted seeds, wild rice, pomegranate and mixed quinoa
small (406) 13.50 / large (675) 21.50

Oak Smoked Salmon (466) 17.95
grated egg, capers and parsley

Chopped Chicken Salad
avocado, peas and gem lettuce
small (507) 15.75 / large (830) 24.75

Jersey Rock Oyster (8) 4.50 each

Tarte Fine à l'Oignon Lyonnaise (704) (v) 15.50
goats' cheese and thyme

Escargots à la Bourguignonne (879) 15.75
demi-douzaine

Steak Tartare
small (322) with sourdough toast 14.75
large (635) with pommes frites and a gem salad 27.50

Avocado Vinaigrette (535) (vg) 10.25
with salade mâche

Salade Niçoise
with 'agromar' tuna
small (396) 16.50 / large (745) 25.00

Classic Prawn Cocktail (725) 17.25
avocado and sauce 'marie rose'

Seared Scottish Scallops (195) 19.75
celeriac & apple purée, pickled apple and toasted hazelnuts

LES ŒUFS

Eggs Benedict small (705) 9.75
large (1410) 16.75

Omelette aux Fines Herbes (477) (v) 16.50
with a gem heart salad

Smoked Salmon and Scrambled Eggs (778) 19.25
with toasted sourdough

PLATS PRINCIPAUX

Roasted Darne of Cauliflower (238) (vg) 17.00
citrus quinoa and celeriac purée

Roast Sea Trout à la Provençale (273) 27.50
with french beans

Chicken Schnitzel (585) 22.50
with jus parisienne or lingonberry compote

Pan-seared Duck Breast (432) 29.95
braised red cabbage, blood orange and madeira jus

Soufflé Suisse (1077) (v) 17.50
with a gem heart salad

Char-grilled Spatchcock Poussin (599) 28.00
with garlic & parsley oil

Goujons of Haddock small (840) 15.50 / large (951) 26.25
pommes frites and tartar sauce

Grilled Tranche of Halibut (577) 35.50
samphire, brown shrimp and beurre noisette

Seared Fillet of Sea Bass (430) 29.00
mushroom fricassée and parsnip purée

Ravioles du Dauphiné (828) (v) 17.50
forest mushrooms and beurre hongroise

Dry Aged Ribeye Steak (1099) 38.50
pommes frites and peppercorn sauce

Flat Iron Steak Frites (1383) 27.25
with sauce béarnaise

LES GARNITURES

pommes frites (671) (v) 5.75

braised red cabbage with orange and prunes (47) (vg) 5.75

petits pois à la française (78) (v) 5.75

pommes purée (474) (v) 5.75

gem heart salad with fine herbs (109) (vg) 5.25

sautéed french beans with confit shallots (199) (vg) 5.95

FROMAGES, DESSERTS ET GLACES

All desserts and ice cream coupes are vegetarian, for vegan options please ask your server.

La 'Grande' Profiterole (472) 9.50
vanilla ice cream and chocolate sauce

Cherry Clafoutis (843) 9.95
with cherries in kirsch

Soutine Truffles (2) (171) 3.75

Macaron de Saison (509) 7.50

Fromages: Livarot, Comté, Roquefort (747) 15.00
served fully garnished

Baked Camembert de Normandie (989) 17.50
with lingonberry compote

Crème Brûlée (589) 9.25

Coupe 'Lucian' (1005) 9.75
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce

Tarte Fine aux Pommes (889) 10.95
with vanila ice cream

Baked Cheesecake (753) 9.75
with strawberry compote

Apple & Apricot Crumble (716) 9.95
with crème anglaise

Scoop of Homemade Ice Cream or Sorbet (208) 3.50 each

Scan to view a menu with calories. Adults need around 2,000 kcal a day.

A discretionary 12.5% Service Charge will be added to your bill ~ All gratuities are managed independently
Prices include VAT ~ Gluten free options available ~ No flash, or intrusive photography
Please inform your server if you have any food allergies or special dietary needs ~ v - vegetarian | vg - vegan

If you would like to purchase one of our gift vouchers, please scan the QR code.

THE WOLSELEY HOSPITALITY GROUP

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