

Richoux

NIBBLES

OLIVES (ve, gf) 5

BREAD & SALTED BUTTER 5
48 Hours Sourdough (v)

🍷 GOUGÈRES 6
Choux Pastry Puffs, Gruyère Cheese (v)

STARTERS

SEABREAM TARTARE 16
Granny smith apple dressing, puffed wild rice

BETTERAVES ROUGES ET JAUNES 13
Beetroots, smoked garlic, lemon dressing, hazelnuts (ve, gf)

🍷 BEEF TARTARE 15 / 21
Diced Longhorn Beef Rump, Classic
Accoutrement, Egg Yolk (gf)

FRENCH ONION SOUP 12.5
Caramelised Onion Broth, Toasted Sourdough,
Gruyère Cheese (v)

🍷 GAMBAS GRILLÉES 16
Grilled Tiger Prawns, Shellfish Bisque Sauce
served with Toasted Sourdough

ESCARGOT DE BOURGOGNE 14.5
Burgundy Snails, Parsley and Garlic Butter,
Puff Pastry Crowns

🍷 TRUFFLE CROQUE MONSIEUR 14
Black Truffle Béchamel, Comté Cheese, Grated Truffle (v)

RICHOUX SMOKED SALMON 14
Smoked Salmon, Lemon, Sesame Bread Roll and Butter



ALLERGENS NOTICE: If you have a food allergy or special dietary requirements, please inform a member of staff or scan the QR code for more information.

v VEGETARIAN ve VEGAN h HALAL
🍷 RICHOUX SIGNATURE DISH gf GLUTEN FREE

A DISCRETIONARY CHARGE OF 13.5% WILL BE ADDED
TO YOUR BILL. RICHOUX IS A CASHLESS VENUE

MAIN COURSES

BABY CHICKEN 20
Boned Out, Chicken Gravy, Pommes Frites

COURGETTE GRATIN 16
Creamy Courgette, Gruyere and Grana Parmesan (v)

COD À LA PROVENÇALE 23
Tomatoes, Garlic, Olives, Herbs de Provence

PEA & MINT RIGATONI 17
Peas and Mint Sauce, Lemon Ricotta and Parmesan (v)

GNOCCHI À LA TOMATE 18
Soft Potato Gnocchi, Rich Provençal Tomato Sauce (ve)

🍷 CONFIT DUCK À L'ORANGE 26.5
Crispy Confit Duck Leg, Caramelised Shallots,
Porto Wine Glaze à L'Orange

🍷 BOEUF BOURGUIGNON 24
Braised Beef, Smoked Lardons, Red Wine Jus,
Pomme Purée

🍷 STEAK FRITES 24
Onglet Steak, Choice of Sauce, Pommes Frites

RIBEYE FRITES 39
Dry-Aged Ribeye 300g, Choice of Sauce,
Pommes Frites (available on request as halal)

SAUCES

RICHOUX PERILLA 4
BEARNAISE 4
MAÎTRE D'HÔTEL BUTTER 4
PEPPERCORN 4

SIDES

POMME PURÉE (v) 6.5
POMMES FRITES (ve) 6.5
MIXED SALAD LEAVES (ve) 5
HONEY & MUSTARD CARROTS (v) 7
BROCCOLI (ve) 7.5

SALADS & SANDWICHES

GREEN GODDESS SALAD 12
Butterhead Lettuce, Green Vegetables, Green
Goddess Dressing (ve)

🍷 SALADE DE CHÈVRE CHAUD 13
Baked Warm Goat Cheese, Candied Walnuts,
Thyme & Honey Vinaigrette (v)

CAESAR SALAD 16
Romaine & Baby Gem Lettuce, Caesar Dressing,
Aged Parmesan, Sourdough Croutons (v)
ADD CHICKEN (h)

CHICKEN BURGER 17.5
Chicken Patty, Emmental Cheese, Tomato, Pickled
Shallots, Green Chilli Mayonnaise (h)

RICHOUX CHEESEBURGER 19.5
Beef Patty, Emmental Cheese, Tomato, Pickled
Shallots, Green Chilli Mayonnaise
*VEGAN VERSION AVAILABLE

CLASSIC CLUB SANDWICH 14
Grilled Chicken, Streaky Bacon, Egg
Mayonnaise, Tomato, Gem Lettuce

🍷 CROQUE MADAME 13
Ham, Cheese, Béchamel Sauce, and Fried Egg

TUNA CROQUE MONSIEUR 14
Creamy Tuna Mayo, Red Leicester and Jalapeño Peppers

BURGERS AND SANDWICHES ALL SERVED WITH POMMES FRITES

WOOD-FIRED PIZZETTES

GARLIC & GRUYÈRE 10
Creme Fraiche and Lemon Pesto (v)

TOMATO & STRACCIATELLA 11
Grated Parmesan, Basil (v)

🍷 NDUJA & PROVOLONE 12
Garlic Butter, Tomato Sauce, Provolone Cheese,
and Espelette Honey

*1806
Richoux*

