Chez Roux

RESERVE
rocpool

COUNTRY COOKING
LES ENTREES – STARTERS

Soupe à L'Oignon Gratinée
French Onion Soup with Cheese and croutons - £8.00

Souffle Suissesse
Albert Roux's Twice Baked Soufflé with Mull Cheddar and Emmental Cheese - £8.50

Terrine de Gibier, Crème de Noisette, Compote d'airelles
Game Terrine, Hazelnut Cream and Cranberry Jam - £9.50

Noix de Saint-Jacques, Tortellini de châtaigne et Crème de Coquillage
Seared Scallops with Chestnut Tortillini and Shellfish Sauce - £12.50

Quenelle de Brochet Sauce Nantua
Pike Quenelle, Sauce Nantua - £10.50

LES PLATS PRINCIPAUX – MAINS

Filet de Bar Sauvage aux Moules et Fenouil, Endive Briochée
Wild Atlantic Sea Bass, Brioche Crusted Endive, Fennel and Mussels - £19.00

Pave de Turbot, Racines de Persil et Salsifis, Sauce Normande
Fillet of Scottish Halibut, Roasted Salsify, White and Green Parsley, cream sauce - £22.00

Endives Gratinées Viennoise, Perles d'Orge et Fumet de Celeri Rave
Belgium Endive Vienoisse with Barley and Celery Broth - £16.00

Pavé de Bœuf d'Ecosse, Pommes Pont Neuf, Sauce Béarnaise
Cambells Gold Scottish Rib-eye Steak with Fresh Chipped Potatoes and Béarnaise Sauce - £23.50

Do de Chevreuil, Aux Fruits et Légumes D 'Hiver, Sauce Poivrade
Loin of Highland Venison, Poached Pear and Sweet Potato, Red Wine Jus - £20.00

LES DESSERTS – DESSERTS

Tarte au Citron Maison au Coulis de Mures
Albert Roux's Classic Glazed Lemon Tart, Blackberry Sauce - £7.00

Pain Perdue Ananas Roti A La Vanille, Crème Diplomate
Pain Perdu with Vanilla Roasted Pineapple, Diplomate Cream - £7.00

Cannelloni au Chocolat et Café, Sorbet a la Café, Sauce Caramel
Chocolate and Espresso Cannelloni, Coffee Sorbet, Caramel Sauce - £ 7.00

Sélection de Glaces et Sorbets
Selection of Ice Creams and Sorbets - £7.00

Sélection de Fromages
Selection of Local and Continental Cheese served with Homemade Chutney - £9.75

A 10% discretionary service charge will be added to your bill.