

Richoux

WHILST YOU WAIT

GOUGÈRES 9.5
Choux Pastry, Gruyère Cheese (v)

TRUFFLE CROQUE MONSIEUR 14
Black Truffle Béchamel, Comte' Cheese, Grated Truffle (v)

ROQUEFORT DIP & CRUDITÉS 14
Seasonal Vegetables, Hazelnut Praline (v)

BREAD & SALTED BUTTER 4.5
48 hours Sourdough (v)

STARTERS

FRENCH ONION SOUP 13
Caramelised Onion Broth, Toasted Sourdough, Gruyère Cheese (v)

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

PRAWN COCKTAIL 13
Tiger Prawns, Cherry Tomatoes, Vanilla Marie-Rose Sauce

BEEF TARTARE 15 / 21
Diced Longhorn Beef rump, Classic Accoutrement, Egg Yolk

SALMON RILLETTE 14
Smoked & Mi-cuit Salmon, Crème Fraîche, Lemon Zest

TUNA TARTARE 15
Tuna Loin, Mirin & Ginger Dressing, Avocado

YELLOW TAIL CARPACCIO 16
Yuzu Truffle Dressing, Jalapeño, Coriander

SALADS & SANDWICHES

CRISPY DUCK SALAD 15
Escarole Lettuce, Watermelon, Almond Dressing

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

ENDIVE SALAD 13
Endive & Radicchio Leaves, Roquefort Cheese, Candied Walnuts, Thyme & Honey Vinaigrette (v)

CAESAR SALAD 16
Romaine & Baby Gem Lettuce, Caesar Dressing, Aged Parmesan, Sourdough Croutons

ADD CHICKEN
ADD MI-CUIT SALMON
ADD PRAWNS

RICHOUX CHEESEBURGER* 19.5
Beef Patty, Emmental Cheese, Tomato, Pickled Shallots, Green Chili Mayonnaise, Fries
*VEGETARIAN VERSION AVAILABLE

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

CROQUE MONSIEUR* 13
Torchon Ham, Comte' Cheese, Fries

*SANDWICHES & BURGER AVAILABLE UNTIL 5.30PM

FLATBREADS

GARLIC & GRUYÈRE FLATBREAD 10
Wood-fired, Gruyère Cheese, Lemon Pesto (v)

LYONNAISE ONION & GOAT CURD FLATBREAD 10
Wood-fired, Goat Curd, Caramelised Onion, Thyme (v)

TOMATO & STRACCIATELLA FLATBREAD 10
Grated Parmesan, Basil (v)



Many of our dishes can be substituted to your allergen requirements - please ensure you advise your waiter before ordering

V VEGETARIAN VE VEGAN

MAIN COURSES

CHICKEN PAILLARD 16.5
Flattened Breast, Sauce Vierge, Toasted Almonds

FILET DE SAUMON 23
Loch Duart Salmon Fillet, Fennel & Shallot Confit, New Potatoes, Lemon Herb Hollandaise

LOBSTER THERMIDOR 36
Half Lobster, Bisque Bechamel, Lemon Breadcrumbs, Fries

MUSHROOM RIGATONI 18
Ceps, Madeira Crème, Thyme Pangrattato (v)

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

BONE-IN RIBEYE FOR TWO 85
Dry Aged Ribeye 600g, Choice of Sauce, French Fries

STEAK FRITES 22
Onglet Steak, Choice of Sauce, French Fries

RIBEYE FRITES 45
Dry Aged Ribeye 300g, Choice of Sauce, French Fries

CARRÉ D'AGNEAU FOR 2 (600G) 85
Rack of Lamb, Maître D'Hotel Butter, Crispy Sage

SQUASH & POTATO GRATIN 17
Sage Oil, Brie de Meaux (v)

SAUCES

SAUCE AU POIVRE 5
SAUCE BERNAISE 5
MAITRE D'HOTEL BUTTER 5

SIDES

POMME PURÉE (v) 7
POMME FRITES (v) 7
RATATOUILLE (v) 7
MIXED SALAD LEAVES (v) 5
SANDY CARROTS Honey & Mustard (v) 7
BROCCOLI Lemon Dressing, Nigella Seeds, Espelette Pepper (v) 7

*1806
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