

# Richoux

## NIBBLES

OLIVES (ve, gf)	5
BREAD & SALTED BUTTER 48 Hours Sourdough (v)	5
☼ GOUGÈRES	6
<i>Choux Pastry Puffs, Gruyère Cheese (v)</i>	
<b>STARTERS</b>	
SEABREAM TARTARE	16
<i>Granny smith apple dressing, puffed wild rice</i>	
BETTERAVES ROUGES ET JAUNES	13
<i>Beetroots, smoked garlic, lemon dressing, hazelnuts (ve, gf)</i>	
☼ BEEF TARTARE	15 / 21
<i>Diced Longhorn Beef Rump, Classic Accoutrement, Egg Yolk (gf)</i>	
FRENCH ONION SOUP	12.5
<i>Caramelised Onion Broth, Toasted Sourdough, Gruyère Cheese (v)</i>	
☼ GAMBAS GRILLÉES	16
<i>Grilled Tiger Prawns, Shellfish Bisque Sauce served with Toasted Sourdough</i>	
ESCARGOT DE BOURGOGNE	14.5
<i>Burgundy Snails, Parsley and Garlic Butter, Puff Pastry Crowns</i>	
☼ TRUFFLE CROQUE MONSIEUR	14
<i>Black Truffle Béchamel, Comté Cheese, Grated Truffle (v)</i>	
RICHOUX SMOKED SALMON	14
<i>Smoked Salmon, Lemon, Sesame Bread Roll and Butter</i>	



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
<i>Boned Out, Chicken Gravy, Pommes Frites</i>	
COURGETTE GRATIN	16
<i>Creamy Courgette, Gruyere and Grana Parmesan (v)</i>	
COD À LA PROVENÇALE	23
<i>Tomatoes, Garlic, Olives, Herbs de Provence</i>	
PEA & MINT RIGATONI	17
<i>Peas and Mint Sauce, Lemon Ricotta and Parmesan (v)</i>	
GNOCCHI À LA TOMATE	18
<i>Soft Potato Gnocchi, Rich Provençal Tomato Sauce (ve)</i>	
☼ CONFIT DUCK À L'ORANGE	26.5
<i>Crispy Confit Duck Leg, Caramelised Shallots, Porto Wine Glaze à L'Orange</i>	
☼ BOEUF BOURGUIGNON	24
<i>Braised Beef, Smoked Lardons, Red Wine Jus, Pomme Purée</i>	
☼ STEAK FRITES	24
<i>Onglet Steak, Choice of Sauce, Pommes Frites</i>	
RIBEYE FRITES	39
<i>Dry-Aged Ribeye 300g, Choice of Sauce, Pommes Frites (available on request as halal)</i>	

## 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
<i>Butterhead Lettuce, Green Vegetables, Green Goddess Dressing (ve)</i>	
☼ SALADE DE CHÈVRE CHAUD	13
<i>Baked Warm Goat Cheese, Candied Walnuts, Thyme &amp; Honey Vinaigrette (v)</i>	
CAESAR SALAD	16
<i>Romaine &amp; Baby Gem Lettuce, Caesar Dressing, Aged Parmesan, Sourdough Croutons (v)</i>	
ADD CHICKEN (h)	
CHICKEN BURGER	17.5
<i>Chicken Patty, Emmental Cheese, Tomato, Pickled Shallots, Green Chilli Mayonnaise (h)</i>	
RICHOUX CHEESEBURGER	19.5
<i>Beef Patty, Emmental Cheese, Tomato, Pickled Shallots, Green Chilli Mayonnaise</i>	
*VEGAN VERSION AVAILABLE	
CLASSIC CLUB SANDWICH	14
<i>Grilled Chicken, Streaky Bacon, Egg Mayonnaise, Tomato, Gem Lettuce</i>	
☼ CROQUE MADAME	13
<i>Ham, Cheese, Béchamel Sauce, and Fried Egg</i>	
TUNA CROQUE MONSIEUR	14
<i>Creamy Tuna Mayo, Red Leicester and Jalapeño Peppers</i>	

BURGERS AND SANDWICHES ALL SERVED WITH POMMES FRITES

## WOOD-FIRED PIZZETTES

GARLIC & GRUYÈRE	10
<i>Creme Fraiche and Lemon Pesto (v)</i>	
TOMATO & STRACCIATELLA	11
<i>Grated Parmesan, Basil (v)</i>	
☼ NDUJA & PROVOLONE	12
<i>Garlic Butter, Tomato Sauce, Provolone Cheese, and Espelette Honey</i>	

<sup>1907</sup>*Richoux*

