

MAISON
SOUTINE

Prix-Fixe

2 courses 24.50

3 courses 27.75

Betteraves Râpées

Grilled Chicken Paillard

or

Fillet of Sea Bream
with Pay Lentils

Sorbet Maison

Crustacés

Carlingford Lough Rock Oysters 3.50 each
with shallot vinegar

Prawn & Avocado Cocktail 16.25
with sauce Marie Rose

Isle of Skye Queen Scallops
with lemon & herb dressing
(6) 15.50 (9) 22.00

Basket of Bread & Lescure Butter 4.50

**Croques
& Sandwiches**

Croque Monsieur 12.50

Croque Madame 14.25

Chicken Club Pan Bagnat 15.25

Le 'Hamburger' 17.25

Hors d'Oeuvres

Wild Mushroom Soup 7.50 Soupe à l'Oignon 8.00 Beetroot Terrine with Horseradish Cream 10.25

Avocado Vinaigrette 9.75 Sweet Mustard Cured Herrings, Heritage Beetroot 11.50 Escargots à la Bourguignonne (6) 12.75 (12) 23.75

Chicken Liver Parfait with a Sauternes Jelly 13.50 Wild Mushrooms on Toasted Brioche 15.75 with double fried egg 17.75

Oak Smoked Salmon, Shallots and Capers 16.00 Steak Tartare small 12.75 large 24.50

Les Oeufs

Eggs Benedict small 9.00 large 15.25 Eggs Florentine small 9.50 large 16.25 Eggs Royale small 11.50 large 18.50

Potato Rösti with Double Fried Egg 12.75 Smoked Salmon, Scrambled Eggs 16.50

Les Salades

Salade Génoise small 10.00 large 15.00 Super Greens Salad small 11.00 large 16.75

Endive, Roquefort & Walnut Salad small 10.75 large 16.75

Chopped Chicken & Tarragon Salad small 12.75 large 18.75 Salade Niçoise with Agromar Tuna small 14.75 large 21.75

Plâts Principaux

Soufflé Suisse 14.75
with gem heart salad 18.00

Pelmeni 15.25
butternut squash, toasted pumpkin seeds & sage

Spiced Vegetable Haché 16.25
with double fried egg

Goujons of Haddock, tartare sauce
small 12.25 large 23.75

Grilled Fillet of Salmon 22.50
salsify, girolles, chervil beurre blanc sauce

Steak Frites et Salade 23.75
with sauce béarnaise

Coq au Riesling
for one 22.00 for two 42.50

Pan-Seared Fillet of Sea Bass 24.75
tenderstem broccoli, sauce vierge

Boeuf Bourguignon
for one 22.00 for two 42.50

Escalope de Veau Viennoise 27.25
with jus parisienne

Filet de Boeuf au Poivre 34.75
confit shallots

les garnitures

braised pay lentils 4.75 ~ roasted butternut squash 5.00 ~ mixed courgette salad 5.25 ~ wilted spinach 5.50

pommes nouvelles 4.75 ~ buttery mash 5.00 ~ pommes frites 5.50 ~ gem heart salad 4.00

Fromages, Desserts et Glaces

Fromages

A Selection of Cheeses 12.50
served fully garnished

Friandises

Soutine Truffles 3.25

Shortbread 3.25

Chocolate & Mint Macaroons 5.00

Desserts

Tarte au Citron 6.00

Mousse au Chocolat 8.00 for two 11.00

Crème Brûlée 7.50

Baked Vanilla Cheesecake 7.75

Tarte Fine aux Pommes 8.25

Mint Infused Fruit Salad 8.25

Glaces

Sorbet Maison 5.25

Banana Split 8.50
caramelised banana, vanilla
ice cream, whipped cream

Coupe Lucian 8.50
pistachio, hazelnut, almond nougatine
ice creams with whipped cream and
butterscotch sauce