

#### • PRE STARTERS • £6.00

Mixed olives, selection of bread, roasted walnut, balsamic vinegar, olive oil

Maldon Fresh Oysters - 6 pcs – **£20.00** Apple, Shallots, Coriander, Honey, Red vine vinegar

## • STARTERS •

Koasted Cauliflower Soup Stilton CheeseSmoked Haddock Fish Cake Guacamole, Lime, Carrot & Red ChicoryBeef Couscous Croquette N Red Pesto, Spicy Chilli, HerbsGrilled Goat Cheese ♥N Roasted Pecan Nuts, Honey Glazed FigsWild Mushroom Mille Feuille♥N Cashew Mousse, Shallot, Garlic, Parsley	£9.00 £12.00 £12.50 £13.00 £12.00	Chimichurri, Rocket, Parmesan Parma Ham Halloumi £13.50 Fresh Fig Chutney, Pomegranate Glaze, Red Chicory, Fennel Grilled Octopus £14.00 Pineapple, Spring Onion, Chilli Pepper, Fresh Mint Salsa, Spicy Chilli Sauce Crayfish Cocktail £13.00 Avocado, Baby Gem, Marie Rose Sauce ,	Smoked Mackerel Pate radish Cream, Orange Segment, Pane Card Moules Mariniere hite Wine, Shallots, Garlic, Parsley, Lemon Pork & Foie Gras Terrine Celeriac Apple remoulade, Raisin pure Grilled Butterfly King Prawns Fresh fennel, Dill, Rocket Deep Fried Squid Chilli Coriander Lime Soy Sauce, Mixed Le	£14.00 £13.50 £13.50 £12.00
Fazzoletti Mozzarella V N Colourful Triangle Pasta Filled Sundried Tomato, Mozzarela Basil, Pesto Margherita Ai Crostacei	£18.00	MAIN COURSE     Chef's Lobster Linguine £33.00     Fresh Chilli, White Wine,     Cherry Tomatoes, Parsley, Garlic     See Pass Eillet     C29.00	<b>Cornfed Chicken Supreme</b> Hasselback Potatoes, Baby Courgettes, Buttered Carrots, Morel Veloute Cream Sauce	£24.50

Mozzarela Basil, Pesto	0,
Mozzareta Basa, resto Margherita Ai Crostacei Mixed Shellfish Filled Ravioli, Blended In Olive Oil,	<b>£21.00</b> Garlic
Moussels, Prawns, Clams, Cherry Tomato. Spicy Prawns Linguine	£22.00
Cherry Tomatoes, Chilli, Lemon, Ginger, Garlic,Coriander	
<b>Moroccan Stew V</b> Sweet Potatoes, Bell Peppers, Aubergine,	£18.00
Ras El Hanout Yogurt, Pitta Bread <b>Fillet Beef Fettuccine</b>	£20.00
Parmesan, Cherry Tomato, Truffle Oil, Garlic, Fresh Chilli	
Beetroot Risotto V	£17.50
Creamy Goat Cheese, Sakura Herbs,Balsamic <b>Panciotti N</b>	
Pancetta, Asparagus, Mascarpone Cheese, Cream, Garlic, Butter	£18.00
Tagliolini al nero di seppia	£24.00
Yellow Courgette, Broad Beans, King Tiger Prawn, Saffi LOBSTER	ron Cream.
LODSIER	

Whole Lobster Thermidor	£54.00
Lemon Garlic Parsley Butter, Parmesan, Sweet Pota	toes Fries

 Whole Lobster Chilli Butter
 £54.00

 Chilli Garlic Lemon Parsley Butter, Sweet Potatoes Fries
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Fresh Chilli, while wine,	
Cherry Tomatoes, Parsley, Garlic <b>Sea Bass Fillet</b> Saffron Potatoes, Mangetout, Baby Prawns, Lemon Butter Sauce	£28.00
Pave of Salmon	£25.00
Creamy Mash Potato, Tender stem Broccoli, Salsa Verde Cream Red Wine Jus	
Monkfish wrapped in Parma Ham	£30.00
Chive Mashed Potatoes, Asparagus,	
Tomato Basil Sauce, Herbs	
Grilled Wild King Tiger Prawns	£33.00
Stir-fried Vegetables, Spiced Bell Peppers Couli	s,
Stir-fried Vegetables, Spiced Bell Peppers Couli Butter Garlic Lemon Sauce	S,
	s, <b>£30.00</b>
Butter Garlic Lemon Sauce	
Butter Garlic Lemon Sauce Grilled Tuna Steak	
Butter Garlic Lemon Sauce Grilled Tuna Steak Roasted White & Black Sesame Seeds,	
Butter Garlic Lemon Sauce <b>Grilled Tuna Steak</b> Roasted White & Black Sesame Seeds, Rocket Baby Watercress Salad, Fresh Lemon	£30.00

# **STEAKS & GRILL**

<b>Fillet Steak</b>	£39.00
28 day matured 8oz	
Sirloin Steak 30 day matured 10oz	£32.00
Rib eye steak	£36.00
30 day matured 10oz	

Hasselback Potatoes,	£24.50
Baby Courgettes, Buttered Carrots, Morel Veloute Cream Sauce	
Confit Hoisin Glazed Duck Leg	£24.00
Rosti Potatoes, Stir Fried Vegetables, Plum Sauce	

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Slow Roast Pork Belly Parsley Mashed Potatoes, Buttered Savoy Cabbage, Carrots, Apple Sauce, Sage Jus

Seared Lamb Liver£24.00Parmantier Potatoes, Streaky Bacon,<br/>Smoked Aubergine Purée, Apricot Sauce

£24.00

Lamb Begendi Braised Lamb Fillet, Tomato Sauce Smoked Roasted Aubergine Puree

Lamb Fillet£27.00Roasted Mediterranean Vegetables Mangetout,

Mint Jus Grilled Marinated Lamb Cutlets £27.00 Roasted Plum Tomatoes, Rocket Balsamic Glaze SURF & TURF

- 28 Day Matured Fillet Steak -

Grilled Wild King Tiger Prawns Lemon Garlic Parsley Butter Sauce	£54.00
or	
1/2 Duttoned Laborary	664.00

1/2 Buttered Lobster£64.00Chilli Garlic Lemon Parsley Butter

or Lobster Thermidor

Steaks are chargrilled and garnished with roasted plum tomatoes, rocket baby watercress , balsamic glaze Choice of Stilton cheese sauce, green peppercorn sauce, Red wine Jus

### SIDES

Chunky Fries	£5.50
Sweet Potatoes Fries	£7.00
Sautêed Potatoes	£6.00
Sautéed Chestnut Mushroom, Garlic, Parsley	£5.50
Cauliflower Gratin	£6.00
<b>Buttered Asparagus</b>	£7.00
<b>Buttered Mixed Vegetables</b>	£6.00
Potato Romano, Parmesan, Rosemary, Truffle Oil	£6.50
Rocket Salad, Parmesan, Cherry Tomato, Balsamic Glaze	£6.50
Mixed Salad, Tomatoes, Cucumber, Bell Peppers, Onion, Whole Grain Mustard Vinaigrette	£6.50

### • SUNDAY SPECIAL

Roasted Striploin Beef, Aromatic Herbs	£25.95
Roasted Rosemary Garlic Leg of Lamb	£25.95
Whole Roasted Chicken Supreme	£21.00
<b>Roasted Kids Chicken Supreme</b>	£12.00

All roasts are served with roasted potatoes garlic and herbs, seasonal vegetables, Home made Yorkshire pudding and gravy

If you have any dietary or allergy conditions please notify a member of our staff. A discretionary service charge of 12.5 % will be added to the bill. V.A.T included. www.ronisrestaurant.co.uk



