



● PRE STARTERS ●

<i>Mixed Olives Selection</i> £6.50	<i>Maldon Fresh Oysters - 6pcs -</i> £21.00
<i>Selection of Bread, Roasted Walnuts, Balsamic Vinegar, Olive Oil</i>	<i>Apple, Shallots, Coriander, Honey, Red Wine Vinegar</i>

CAVIAR SELECTION 30g

All Caviar Selections Are Served With Fresh Sour Creme, Boiled Potatoes, Boiled Egg, Gherkins, Spring Onion, Chives, Chilli, Pepper, Onion, Blinis

Royal Baerii £55.00	Oscietra £65.00	Royal Beluga £155.00
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STARTERS

French Onion Soup V <i>Toasted Croutons, Gruyere Cheese</i>	£ 9.00	Fillet Beef Carpaccio <i>Pepper Crust Seared Fillet Beef, Chimichurri, Rocket, Parmesan, Balsamic Vinegar</i>	£ 15.00	Moules Marinière <i>White Wine, Shallots, Garlic, Parsley, Lemon</i>	£ 14.00
Winter Arancini V <i>Safron Aioli, Wild Rocket</i>	£ 12.50	Parma Ham Halloumi <i>Mustard Sauce, Rocket</i>	£ 13.50	Escargot <i>Snails, White Wine, Garlic Butter</i>	£ 14.50
Beef Couscous Croquette N <i>Red Pesto Pepper Couilis, Herbs</i>	£ 12.50	<i>Pomegranate Glaze, Red Raddish</i>		Grilled Butterfly King Prawns <i>Pickled Red Onion, Wild Rocket Lemon Dressing</i>	£ 14.00
Grilled Goat Cheese VN <i>Roasted Pecan Nuts, Honey Glazed Figs</i>	£ 13.00	Octopus Tartare <i>Spicy Mango Lime Puree, Orange Touille</i>	£ 14.50	Deep Fried Squid <i>Fresh Chilli, Coriander Lime Soy Sauce, Mixed Leaves</i>	£ 13.00
Wild Mushroom Mille Feuille VN <i>Cashew Mousse, Shallot, Garlic, Parsley</i>	£ 13.00	Seared King Scallops <i>Cauliflower Parmesan Puree, Pancetta</i>	£ 16.00	Duck & Orange Pork Liver Pate <i>Spiced Pear Chutney, Toasted Brioche</i>	£ 13.50
Crayfish Cocktail <i>Avocado, Baby Gem, Marie Rose Sauce, Pane Carasau</i>	£ 14.00	Beef Steak Tartar <i>Egg Yolk, Shallots, Parsley, Ketchup, Cornichons</i>	£ 16.00		
		<i>Brandy, Worcestershire Sauce, Dijon Mustard Sourdough Bread</i>			

MAIN COURSE

Panciotti Melanzane e Scarmorza V <i>Fresh Pasta Filled Roasted Aubergine, Pecorino and Parmesan in a Rich Datterini Tomato Sauce with Grated Smoked Scarmorza Cheese</i>	£ 21.00	Chef's Lobster Linguine <i>Fresh Chilli, White Wine, Parsley</i>	£ 33.00	Cornfed Chicken Supreme <i>Mousseline Potatoes, Cauliflower, Broccoli</i>	£ 25.00
Tortellini di Cinghiale <i>Fresh Pasta filled with Braised Wild Board Ragu, with a Tartufo and Mixed Mushrooms Sauce and Grated Fresh Black Truffle</i>	£ 24.00	<i>Cherry Tomatoes, Garlic</i>		<i>Carrots, Morel Veloute Cream Sauce, Herbs</i>	
Spicy Prawns Linguine <i>Cherry Tomatoes, Chilli, Lemon, Ginger, Garlic, Coriander</i>	£ 23.00	Sea Bass Fillet <i>Saffron Potatoes, Wilted Spinach, Baby Prawns, Lemon Butter Sauce</i>	£ 28.50	Magret de Canard <i>Buttered Bok Choy, Kumquats, Carrots, Tamarind Jus</i>	£ 25.00
Moroccan Stew V <i>Sweet Potatoes, Bell Peppers, Aubergine, Ras El Hanout Yogurt, Pitta Bread</i>	£ 19.00	Pave Of Salmon <i>Creamy Mash Potato, Tendersteam Broccoli</i>	£ 26.00	Slow Roast Pork Belly <i>Parsley Mashed Potatoes, Carrots</i>	£ 25.00
Fillet Beef Fettuccine <i>Parmesan, Cherry Tomato, Truffle Oil, Garlic, Fresh Chili</i>	£ 22.00	<i>Salsa Verde Creme, Tomato Beurre Blanc Sauce</i>		<i>Buttered Savoy Cabbage, Sage Jus, Apple Sauce</i>	
Skate Wing <i>Buttered New Potatoes, Samphire, Crispy Capers, Fish Veloute</i>	£ 27.00	Monkfish Wrapped in Parma Ham <i>Chive Mashed Potatoes, Spinach, Tomato</i>	£ 31.00	Seared Lamb Liver <i>Parmantier Potatoes, Streaky Bacon, Smoked Aubergine Puree, Apricot Sauce</i>	£ 24.00
Risotto Zucca e Dolcelatte VN <i>Risotto with Roasted Pumpkin Puree, Dolcelatte Cheese, Crispy Sage and Toasted Walnuts</i>	£ 21.00	<i>Basil Sauce, Fresh Herbs</i>		Lamb Begendi <i>Braised Lamb Fillet, Tomato Sauce, Smoked Roasted Aubergine Puree</i>	£ 24.50
		Grilled Wild Tiger King Prawns <i>Stir-fried Vegetables, Spiced Bell Peppers Coulis, Butter Garlic Lemon Sauce</i>	£ 33.00	Lamb Fillet <i>Beetroot Puree, Fondant Potatoes, Stewed Green Lentils, Thyme Jus</i>	£ 27.00
		Grilled Venison Haunch Steak N <i>Caramelized Shallot, Roast Pumpkin Puree, Braised Red Cabbage, Juniper Berry Jus</i>	£ 29.00	Grilled Marinated Lamb Cutlets <i>Roasted Plum Tomatoes, Rocket Balsamic Glaze</i>	£ 28.00

LOBSTER

Whole Lobster Thermidor <i>Lemon Garlic Parsley Butter, Parmesan, Sweet Potato Fries</i>	£ 54.00
Whole Lobster Chilli Butter <i>Chilli Garlic Lemon Parsley Butter, Sweet Potato Fries</i>	£ 54.00
Hot Seafood Platter <i>Whole Lobster Thermidor, Parmesan, Scallops, Moules, Fresh Clams, Garlic, Grilled Wild Tiger King Prawns, Rocket Salad, Sauteed Potatoes or Sweet Potato Fries</i>	£ 104.00

STEAKS & GRILL

Fillet Steak <i>28 day matured 8oz</i>	£ 40.00
Sirloin Steak <i>30 day matured 10oz</i>	£ 32.50
Rib eye steak <i>30 day matured 10oz</i>	£ 36.50

SURF & TURF

- 28 Day Matured Fillet Steak -	
Grilled Wild King Tiger Prawns <i>Lemon garlic parsley butter sauce or</i>	£ 54.00
1/2 Buttered Lobster <i>Chilli garlic lemon parsley butter or Lobster Thermidor</i>	£ 64.00

Steaks are chargrilled and garnished with roasted plum tomatoes, rocket baby watercress , balsamic glaze
Choice of Stilton cheese sauce, Green Peppercorn sauce or Red Wine Jus

SIDES

Chunky Fries	£ 5.50
Fine Beans with Shallot Butter	£ 5.50
Sweet Potatoes Fries	£ 7.00
Sautêed Potatoes	£ 6.00
Sautêed chestnut Mushroom, garlic, parsley	£ 5.50
Spinach	£ 6.00
Cauliflower Cheese	£ 6.50
Buttered mixed vegetables	£ 6.00
Potato Romano, parmesan, rosemary, truffle oil	£ 7.00
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	£ 22.95
Roasted Kids Chicken Supreme	£ 12.00
Roasted Pork Belly, Apple Sauce	£ 24.95
Vegetarian Nut Roast N	£ 20.95

All roast are served with roasted potatoes, garlic and herbs, seasonal vegetables, homemade 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

