RONI'S

PRE STARTERS

Mixed Olives Selection £ 6.50
Selection of Bread, Roasted Walnut, Balsamic Vinegar, Olive Oil

Maldon Fresh Oysters - 6pcs £ 21.00
Apple, Shallots, Coriander, Honey, Red Wine Vinegar

CAVIAR SELECTION

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

Royal Baerii £ 55.00

Oscietra £ 65.00

Royal Beluga £ 155.00

STARTERS

French Onion Soup (V) (D) £ 9.00
Toasted Croutons, Gruyere Cheese

Beef Couscous Croquette (N) (G) £ 13.00
Red Pesto, Spicy Chili, Herbs

Grilled Goat Cheese (V) (N) (D) £ 13.00
Roasted Pecan Nuts, Honey Glazed Figs

Wild Mushroom Mille Feuille (V) (N) £ 13.00
Cashew Mousse, Shallot, Garlic, Parsley

Crayfish Cocktail (G) £ 14.00
Avocado, Baby Gem, Marie Rose Sauce, Pane Carasau

Grilled Octopus £ 16.00
Shallot, Baby Carrot, Leek, Roast Cherry Tomato, Balsamic Dressing

Fillet Beef Carpaccio £ 15.50
Pepper Crust Seared Fillet Beef, Chimichurri, Rocket, Parmesan

Parma Ham Halloumi (D) £ 14.00
Tomato Butter Sauce, Rocket, Pomegranate Glaze, Red Raddish

Duck Confit Bonbon (G) £ 14.00
Pumpkin Puree, Parsley, Chives, Chilli, Coriander, Beetroot & Blueberry Sauce

Seared King Scallops £ 16.00
Curried Cauliflower Puree, Pancetta, Slow Roast Cherry Tomato

Duck & Orange Terrine (N) (D) £ 14.00
Spiced Pear Chutney, Toasted Brioche

Moules Mariniere (A) £ 14.00
White Wine, Shallots, Garlic, Parsley, Lemon

Beef Steak Tartar £ 15.00
Egg Yolk, Capers, Shallots, Parsley, Ketchup, Cornichons, Brandy, Worcestershire Sauce, Dijon Mustard, Sourdough Bread

Grilled Butterfly King Prawns £ 14.00
Pickled Red Onion, Wild Rocket Lemon Dressing

Deep Fried Squid (A) (D) £ 14.00
Fresh Chili, Coriander Lime Soy Sauce, Mixed Leaves

Potato Cod Croquette (G) (D) £ 14.00
Tartare Sauce, Dressed Baby Mix Leaves, Lime

Waldorf Salad (N) (V) (D) £ 11.50
Celeriac, Apple, Walnut, Creme Fresh, Mayonaisse

MAIN COURSES

Risotto Alla Milanese Con Salsiccia £ 25.00
Saffron infused carnaroli risotto, parmigiano reggiano and crispy Italian fennel sausage crumb

Paccheri Sapore Del Mare (A) £ 28.00
Paccheri Pasta, King Prawns, Mussels, Clams, Datterini Tomatoes, White Wine & Shellfish Jus, Flat Leaf Parsley

Spicy Prawns Linguine £ 24.50
Cherry Tomatoes, Chilli, Lemon, Ginger, Garlic, Coriander

Moroccan Stew (V) £ 20.00
Sweet Potatoes, Bell Peppers, Aubergine, Ras El Hanout Yogurt, Pitta Bread

Fillet Beef Fettuccine £ 24.00
Parmesan, Cherry Tomato, Truffle Oil, Garlic, Fresh Chili

Risotto Alla Zucca (V) £ 23.00
Carnaroli risotto, butternut squash puree, silky Gorgonzola cream, toasted hazelnuts and rosemary-infused olive oil

Bauletti Al Barolo (A) (D) (G) £ 24.50
Fresh egg pasta parcels filled with slow-braised beef in Barolo wine, sauteed porcini mushrooms, fresh black truffle and fresh thyme

Chef's Lobster Linguine (A) £ 34.00
Fresh Chili, White Wine, Cherry Tomatoes, Parsley, Garlic

Sea Bass Fillet £ 29.00
Saffron Potatoes, Wilted Spinach, Baby Prawns, Lemon Butter Sauce

Pave of Salmon £ 26.00
Dauphinoise potatoes, Buttered Carrots, Broccoli, Tomato Beurre Blanc Sauce

Monkfish wrapped in Parma Ham £ 31.00
Chive Mashed Potatoes, Spinach, Tomato Basil Sauce, Fresh Herbs

Grilled Wild King Tiger Prawns £ 33.00
Stir-fried Vegetables, Spiced Bell Peppers Coulis, Butter Garlic Lemon Sauce

Skate Wing (D) £ 29.00
Orange braised chicory, sauteed potatoes, caper velute cream sauce

Grilled Venison Haunch Steak £ 31.00
Braised Red Cabbage, Rosti Potatoes, Pumpkin Puree, Juniper Berry Jus

Cornfed Chicken Supreme £ 25.00
Hasselback Potatoes, Cream Leek, Buttered Carrot & Broccoli, Tarragon Sauce

Magret De Canard £ 25.00
Rosti Potatoes, Oven Baked Chicory, Beetroot, Spinach, Cranberry Jus

Slow Roast Pork Belly £ 25.00
Parsley Mashed Potatoes, Buttered Savoy Cabbage, Carrots, Apple Sauce, Prune Jus

Seared Lamb Liver £ 24.00
Fondant Sweet Potatoes, Sautéed Chard, Pancetta Red Onion Jus

Lamb Begendi (D) (G) £ 24.50
Braised Lamb Fillet, Tomato Sauce, Smoked Roasted Aubergine Puree

Lamb Fillet £ 27.00
Fondant Potato, Caramalised Shallots, French Beans, and Thyme Jus

Grilled Marinated Lamb Cutlets £ 29.00
Roasted Plum Tomatoes, Rocket Balsamic Glaze

LOBSTER

Whole Lobster Thermidor (D) £ 58.00
Lemon Garlic Parsley Butter, Parmesan, Sweet Potatoes Fries

Whole Lobster Chili Butter £ 58.00
Chili Garlic Lemon Parsley Butter, Sweet Potatoes Fries

Hot Seafood Platter £ 108.00
Whole Lobster Thermidor, Parmesan, Scallops, Moules, Fresh Clams, Garlic, Grilled Wild Tiger Prawns, Rocket Salad, Sauteed Potatoes or Sweet Potato Fries

STEAKS

Fillet Steak £ 40.00
28 day matured 8oz

Sirloin Steak £ 34.00
30 day matured 10oz

Rib Eye Steak £ 37.50
30 day matured 10oz

SURF & TURF

28 Day Matured Fillet Steak

or

30 Day Matured Rib Eye Steak

Grilled Wild King Tiger Prawns £ 55.00
Lemon garlic parsley butter sauce

or

1/2 Buttered Lobster £ 67.00
Chilli 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 Wune Jus

SIDES

Chunky Fries	£ 5.50
Sweet Potatoes Fries	£ 7.00
Sautêed Potatoes	£ 6.00
Sautéed chestnut Mushroom, garlic, parsley	£ 5.50
Cauliflower Gratin (G)	£ 6.50
Wilted Spinach	£ 6.50
Buttered mixed vegetables	£ 6.50
Fine Beans with Shallot Butter	£ 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

Available Sundays until 5pm

Roasted Striploin Beef, aromatic herbs	£ 25.95
Roasted rosemary garlic Leg of Lamb	£ 25.95
Whole Roasted Chicken Supreme	£ 21.95
Roasted Kids Chicken Supreme	£ 12.00
Roasted Pork Belly, Apple Sauce	£ 25.95
Vegetarian Nut Roast (N) (G) (D)	£ 20.95

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

(N) = Contains Nut (V)=Vegetarian (G)=Gluten Containing Ingredients (A)= Contains Alcohol (D)=Dairy Containing Ingredients

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


RONI'S