

## After thoughts...

### Desserts and Puddings

Paris Grill Panna Cotta, with a Touch of Gold	12
Apricot, Whisky and White Chocolate Bread & Butter Pudding	11
Bitter Lemon Tart	10
Chocolate Hazelnut Butterfly Cheesecake	14
Selection of Ice Creams & Sorbets (VG)	9

### Savouries

Regional French Cheeses, Crackers & Homemade Chutney <i>Bleu de Bresse, Reblochon, Epoisses Gaugry, Comté &amp; Camembert Rustique</i>	12 (20 for two)
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### Cafe

Espresso	4.5
Double Espresso	5.5
Cappuccino	5.5
Cafe Latte	5.5

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.*



### A Perfect Pairing

As Stringfellows enters its 40th year, it remains one of the most fashionable and glamorous clubs in town. Paris Grill has been titillating tastebuds and confiscating ties since 1978 with its Parisian fare.

This pairing provides the basis of our intimate and irresistible dining experience. Enjoy our seasonally changing menu perfectly combining Paris Grill classics with a Stringfellows flair.





## Starters

<b>Tiger Prawn Tempura</b>	14.5
<b>Tuna Tartar</b> Avocado Purée & Sesame Soy Dressing	14
<b>Heritage Tomato Salad (V)</b> British Stilton & Red Onion	9.5
<b>Gold Leaf Pâté</b> Caramelized Red Onion	12

## Sides

Truffle Fries	8
Sweet Potato Fries with a Rosemary Rock Salt	6
Wilted Spinach	5
Celeriac & Apple Slaw	6
Winter Cabbage with Pancetta & Pine Nuts	7
Baby Gem Salad	5

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## Mains

<b>Herb Crusted Fillet of Cod</b>	22.5
White Wine, Mussels & Clams	
<b>Risotto Primavera (V)</b>	16
Pea Shoots & Parmesan Crisps	
<b>Organic Line Caught Seabass</b>	36
New Season Spinach & Champagne Beurre Blanc	
<b>Smoked Chicken Caesar</b>	16.5
Baby Gem, Anchovies & Parmesan	

## From the Grill

*Our steaks come from Charolais or Longhorn Cattle and are aged between 28-40 days.*

<b>Wagyu Ribeye Darling Downs</b>	250g	65
<b>Fillet</b>	225g	36
<b>Sirloin</b>	300g	34

*Served with French Fries, Grilled Tomato, Watercress & choice of Bearnaise Sauce, Peppercorn Sauce or Red Wine Jus*

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