

MAIN MENU

STARTERS

MARINATED OLIVES

CRAB & AVOCADO SALAD

Crab, avocado, cherry tomatoes, rocket and fresh lime juice (contains small edible shell fragments)

HALLOUMI FRIES

Lightly fried halloumi cheese, yoghurt, fresh mint and pomegranate molasses

BREAD BASKET

Sourdough bread, artisan baguette and onion roll with butter, olive oil and balsamic vinegar

FRENCH ONION SOUP

With toasted gruyere crouton (contains a small amount of red wine)

MUSHROOMS ON TOAST

Wild mushrooms, thyme and a dash of cream, sourdough bread

BAKED CAMEMBERT

With caramelised onions and toasted baguette
(please allow up to 12 minutes)

PRAWN & AVOCADO COCKTAIL

With traditional marie rose sauce

CHICKEN LIVER PATE

With baby gherkins and toasted baguette

SMOKED SALMON PLATTER

With baby gherkins and brown bread

SANDWICHES

CROQUE MONSIEUR A LÀ RICHOUX

With sliced ham or turkey, cheddar, gruyère cheese and salad

CROQUE MADAME

With ham, bechamel, cheddar, gruyere cheese and a fried egg

RICHOUX CLUB

Chicken, bacon, avocado, egg, lettuce, tomato and dijon mayonnaise in toasted bread with french fries

CHICKEN BAGUETTE

With avocado, dijon mayonnaise, rocket, and tomato with french fries

MAINS

- MEAT -

CHICKEN IN BREADCRUMBS

With spaghetti bolognese or tomato sauce

CHICKEN AND MUSHROOMS

Chargrilled chicken breast with wild mushrooms and spinach in a cream sauce, served with rocket with french fries

CHICKEN CURRY

With basmati rice, poppadoms and mango chutney

Vegetarian option available

BEEF STROGANOFF

Sliced beef fillet with onions, peppers, mushrooms and baby gherkins in a red wine and cream sauce, served with rice

SHEPHERD'S PIE

Traditionally made with fresh minced lamb and mashed potato, served with daily vegetables (contains small amount of red wine)

SIRLOIN STEAK

With garlic butter and a side order of your choice

Additional sauces available, peppercorn or béarnaise sauce

– FISH –

FISH PIE

Smoked haddock, salmon, prawns, leeks, cream sauce, mashed potato, served with daily vegetables

HOMEMADE FISH AND CHIPS

With mushy peas and tartare sauce

SEA BASS

Baked sea bass fillets with broccoli, green beans, fennel and spicy tomato

TERIYAKI SALMON

With stir fried vegetables and rice
(please allow up to 15 mins)

PASTA

PENNE ARRABIATA

Garlic, crushed chilli, parsley in tomato sauce

SPAGHETTI BOLOGNESE

With our classic meat sauce

SPAGHETTI CARBONARA

Crispy bacon in a creamy Grana Padano sauce with free range egg

SPINACH AND RICOTTA RAVIOLI

With fresh basil, pesto, tomato and cream sauce

PRAWN LINGUINE

With red chilli, cherry tomato, green pesto, garlic and single cream

CHICKEN AND MUSHROOM BAKE

Chicken and mushrooms in a cream sauce with penne pasta, baked with our blend of melted cheese

LASAGNE

Egg pasta layered with bechamel, bolognese, tomato and grated cheese

CRAB AND PRAWN LINGUINE

With chilli, lemon, garlic, spring onion, tomato and cream sauce (contains small edible shell fragments)

- RISOTTO -

SEAFOOD AND SAFFRON RISOTTO

With salmon, squid, prawns, red chilli, and cherry tomatoes

ALL DAY BREAKFAST

Available until 5pm

OMELETTE

With toast or muffin

Additional toppings available: mushrooms, tomato, ham, cheese, spinach

SMOKED SALMON WITH SCRAMBLED EGGS

With toast or muffin

CRUSHED AVOCADO ON SOURDOUGH BREAD

Poached egg available as an additional extra

EGGS BENEDICT

Two poached eggs with ham and hollandaise sauce on toasted muffins

EGGS ROYALE

Two poached eggs with smoked salmon and hollandaise sauce on toasted muffins

RICHOUX FLORENTINE

A house speciality with two poached eggs and spinach baked in a cream and gruyere cheese sauce, served with brown toast

KEDGEREE

Rice, poached egg, smoked haddock, salmon and mushrooms

SALADS

ORIENTAL SALMON

Grilled teriyaki salmon fillet, chia and sesame seeds, mixed salad and oriental dressing
(please allow up to 15 minutes)

GOAT'S CHEESE

Baked with beetroot on sourdough bread with portobello mushrooms, pomegranate,
rocket and olive oil

CHICKEN, BACON & AVOCADO SALAD

Grilled chicken breast, diced back bacon, avocado, radish, bella lodi cheese, rocket and
mixed salad

CAESAR

Gem lettuce, bella lodi cheese, cherry tomatoes, croutons, anchovies and caesar dressing

Grilled chicken available as an additional extra

SIDES

FRENCH FRIES

SAUTÉED MUSHROOMS

GRATINATED POTATOES

FRENCH BEANS

MASHED POTATOES

MIXED SALAD

SAUTÉED SPINACH

RICHOUX CLASSIC VEGETARIAN MAYFAIR ONLY

If you have any food allergies or food intolerances please speak to a member of our
team who will be able to provide you with allergy information on all our dishes. Some
olives may contain stones.

