

PRIX FIXE

MONDAY - FRIDAY 11AM - 7PM

2 COURSES £24.50

3 COURSES £27.50

COMPLIMENTARY GLASS OF
CÔTES DE GASCogne RED OR WHITE (125ML)
OR GOLDEN BERRY FIZZ

CRANBERRY, APRICOT, WHITE GRAPE, SODA

BETWEEN 11:00AM - 3:45PM



CARAFE (375ML) OF VIN DE TABLE £15

APRICOT AND VANILLA SPRITZ £9.50

LILLET BLANC, VANILLA LIQUEUR,
FEVERTREE WHITE GRAPE AND APRICOT SODA & LEMON

ENTRÉES

CAULIFLOWER SOUP

flat leaf parsley, lemon and truffle oil

BUFFALO MOZZARELLA

dressed artichokes, shallots and black olives

HAM HOCK, CAPER &
GRAIN MUSTARD CROQUETTES

pickled fennel, pea shoots and red pepper tapenade

PLATS PRINCIPAUX

PAN SEARED FILLET OF SEA BREAM

rustic tomato sauce, cherry tomatoes, capers and basil

CONFIT LEG OF CHICKEN

sautéed potatoes, wild mushrooms, lardons and red wine jus

CHARGRILLED HALLOUMI (V)

smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh

MOULES MARINIÈRE & FRITES

white wine, shallots, cream and parsley (supplemental charge of £5.00)

STEAK TARTARE

beef striploin, egg yolk and frites (supplemental charge of £6.00)

LES DESSERTS

PARIS BREST

hazelnut praline, vanilla ice cream, warm chocolate sauce

CREME BRÛLÉE

caramelised sugar crust

ICE CREAMS AND SORBETS

choice of vanilla, chocolate, pistachio, strawberry, lemon & raspberry

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen legal allergens is available on request, however we are unable to provide
information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.*

BALTHAZAR
~ RESTAURANT ~