

## 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



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

ROASTED PLUM TOMATO SOUP

*basil oil and cracked black pepper*

BUFFALO MOZZARELLA

*braised peppers, capers and oregano*

SMOKED HADDOCK  
AND SALMON CROQUETTES

*baby spinach, lemon and dill creme fraiche*

## PLATS PRINCIPAUX

SLOW ROASTED PORK BELLY

*braised red cabbage, grain mustard jus*

WHOLE BAKED MACKERAL

*beluga lentils, artichokes, herbs, salsa verde*

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

APPLE AND WALNUT 'GATEAU'

*salted caramel ice cream*

CREME BRÛLÉE TART

*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 ~