

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 11AM TO 3.45PM

CARAFE (375ML) OF VIN DE TABLE £15

ORANGE AND APRICOT SPRITZ £9.50
GREY GOOSE A L'ORANGE, COINTREAU,
LEMON, FEVERTREE WHITE GRAPE & APRICOT SODA

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 MACKEREL
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 ~