

Le Paris Grill restaurant & bar

STARTERS

Snails 8.50/12.50
Baked in a garlic and parsley butter, 6 or 12

Chicken liver Pate 7.50
Served with tomato compote & Melba toast

Scottish smoked salmon
9.50
With capers, brown bread & butter

English Asparagus 8.50
Simply poached and served with a lemon mayonnaise (V)

Tian of white crab meat 10.50
With crayfish & prawns in a chive mayonnaise

Smoked trout 8.50
Served with crispy bacon, new potatoes, mixed leaves & a horseradish dressing

Heirloom tomato salad 8.50
With Mozzarella, rocket & basil oil (V)

Soup of the day 6.50
Please see the blackboard

SIDES

French beans, shallots and tomato 4.00

Creamed spinach, white truffle oil 4.00

Sautéed mushrooms 4.00

French fries 3.50

Mixed leaf garden salad 4.00

Tomato salad, red onions, pea shoots 4.00

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From the Charcoal grill

Irish Fillet steak French fries & Béarnaise sauce	28.50
28 day aged Scottish Rib-eye steak French fries & a red wine & shallot butter	25.50
Filets of Sea bass Grilled Mediterranean vegetables & a basil dressing	18.50
Veal cutlet French fries & a Madeira and mushroom sauce	27.50
Lamb cutlets French fries & herb butter	19.50
Double cut Pork chop Roasted apple, French fries & red wine jus	17.50
Rib of Beef (for 2 people) 750g 35 day aged Scottish rib, French fries & Béarnaise sauce	49.50
Chateaubriand (for 2 people) 600g Irish tenderloin, French fries, mushrooms & Béarnaise sauce	59.00

House Specialty

Steak Tartare, prepared table side and served with French fries, salad & toast

19.50

Please see our blackboards for our selection of daily specials !

Le Paris Grill restaurant

11.45am -2.30pm Monday till Friday



Serving the city since 1978

Beef from Donald Russell, Longcroft

Meat & Poultry from Select meats, Absalom&Tribe

Fruit and Vegetables from Ormonds

Fresh fish from A H Cox (Billingsgate)

Chesse from The Cheese Cellar

Spirits from Ravensbourne, Matthew Clarke

Wines from Enotria, Berkmann, Boutinot, George Barbier, Wilkinson Vintners