

## Menu – August 2018



### To Start

House made scotch egg, celeriac remoulade	7.5
Gin cured salmon, horseradish cream	8
Tomato & red onion salad with mozzarella (v)	7.5
Shaved baby & globe artichokes with candied beetroot & zesty lemon croutons (v)	7.5
French onion soup, Gruyere crouton	7.5

### Mains

Roast chicken, bubble & squeak, baby leeks	13.5
Seabass, pea puree, sauce vierge	16
Steak frites, sauce au poivre	16
Moule-frites	15.5
Beetroot gnocchi, roast beetroot, pesto (v)	13.5

### To finish

Eton Mess	7.5
Peach Melba	7.5
Chocolate and salted caramel tart	7.5
Tarte tatin, vanilla ice cream	7.5
Crème brûlée	7.5

*2 courses £19.95*

*3 courses £26.95*



**Back by popular demand, one of London's most sought after caterers, the-recipe, will be taking up residency in our kitchen once more this summer!**

The restaurant will be open Tuesday through to Sunday from 5pm, until late. Contact us on 0207 424 2969 or 0207 424 8451 or email [RBC@roundhouse.org.uk](mailto:RBC@roundhouse.org.uk) with your preferred time and number of guests. Walk-ins are also welcome, but we cannot guarantee space!

### **About the-recipe**

An obsession for food, a passion for seamless service and a demand for attention to detail has led the-recipe to establish itself as one of London's most sought after caterers, serving exclusive private parties and weddings, luxury brand launches and fashion shows, star studded film premiers and both charitable and corporate events in London's most iconic venues.