

KEEPING IT SIMPLE

“In my opinion, the most delicious food is created when you get the very best ingredients you can find and do as little to them as possible” – Gary Rhodes

STARTERS

Traditional pork pate with single malt Irish whiskey and preserved dried fruit chutney 7.00

Parsley soup with soft poached hen's egg and Swiss cheese croutons (V) 5.50

The charcuterie meat plate and pickles 7.50

Buffalo mozzarella, oven baked baby plum tomatoes and fresh basil salad (V) 7.00

Salt and pepper deep fried squid with a fresh chilli dipping sauce 9.50

Coquille St. Jacques - hand dived scallop, mushrooms, white wine cream sauce glazed with cheese 9.00

Char-grilled "Italian vegetable salad" (V) 7.00
With assorted spicy cured meats 9.50
or
With assorted grilled seafood 11.50

Pressed roast chicken, leek and mushroom terrine with apples, radishes and celery 8.00

English lettuce and herb salad with tomato and house dressing and home-made salad cream (V) 5.75

PASTA & RISOTTO

Pappardelle with creamy mushrooms and chives (V) 6.00/8.50

Courgette and shrimp linguini 7.50/10.00

Pappardelle, pork cheeks and pecorino cheese 7.75/10.50

Saffron, chorizo sausage and fried red pepper risotto 8.00/13.00

RHODES BRASSERIE W1

GRILLS

Jimmy Butler's Free Range T-bone of pork cutlet
12 oz char-grilled 15.00

Aged Cornish sirloin of beef 8 oz char-grilled
24.00

Aged Cornish Rib-eye steak 10 oz char-grilled
22.00

Fillet steak 7oz char grilled 32.00

Hanger steak 6oz char grilled (this steak is
served rare or well done) 13.50

Grilled Wild Boar and apple sausages 14.50

Grilled lemon chicken and lemon sauce 12.50

Grilled fish of the day - market price

**Please select your sauce of preference to
accompany your grill: Hollandaise sauce,
Bearnaise sauce, Cafe de Paris butter, blue
cheese butter, poivre vert sauce, sauce Bercy,
mushroom sauce or lemon sauce**

SIDES

Triple cooked hand cut chips 3.50

Buttered new potatoes 3.50

Sugar snap peas 3.50

Buttered leaf spinach 3.75

Creamed garlic spinach 4.00

Potato, turnip and garlic gratin 3.75

Roquette leaf and Parmesan salad, balsamic
vinegar and virgin olive oil 4.00

Tomato and onion salad 3.25

Iceberg wedge with a gorgonzola dressing and
crispy bacon 4.00

English lettuce and herb salad with tomato
house dressing and homemade salad cream
3.50

MAINS

Pan-fried salmon fillet, spicy cauliflower stir-fry
with a cockle and saffron broth 15.50

Fillet of sea bream, oven roasted English baby
plum tomatoes, confit of fennel, olives
and Vierge oil 16.00

Slow cooked rabbit leg in cider and tarragon
mustard with sweet baby onions, carrots
and turnips served with creamy mushroom
pappardelle pasta 20.00

Half a roast chicken with white asparagus
and chestnut mushroom fricassee 15.75

DESSERTS

Classic creme caramel made with rich Jersey
milk 6.00

Classic summer berry pudding and clotted
cream 6.50

Rich chocolate truffle cake with fresh mint ice
cream 6.00

Prosecco glazed summer fruits with a
strawberry sorbet 6.50

Raspberry souffle, raspberry sorbet and sauce
(please allow 15 minutes preparation time) 8.00

Warm English plum tart served with vanilla ice
cream 6.00

The best of Neal's Yard British farmhouse
cheeses served with home made malt loaf,
celery oat cakes and apples 8.00

Ice creams and sorbets selection 6.00

WINES OF THE SEASON

WHITE WINE

Macon Uchizy, 2009 Gerald et Phillibert
Talmard, Burgundy, France £7.35

RED WINE

Vina Mar, 2010 Pinot Noir, Reserva, Chile £6.00

ROSE WINE

Montrose, 2009 Grenache, Cabernet, Vin De
Pays, France £5.85