

Raoul's

NOTTING HILL

MAIDA VALE

HAMMERSMITH

STARTERS

Garden Salad Mixed Baby Leaves & Vinaigrette Dressing	£5.70
Smoked Salmon Blini with Sour Cream	£7.00
Calamari Fritti with Wasabi Mayo	£8.00
Pâté de Campagne with Cornichons & Toasted Ciabatta	£6.50
Roasted Aubergines & Buffalo Mozzarella Salad with Cherry Tomatoes & Pesto	£7.00

PASTA

Crab & Chilli Linguini	£13.50
Italian Handmade Ravioli	£8.00 £12.00
Asparagus Fettuccine with Garlic, Parsley, White Truffle Oil & Parmesan Cheese	£8.00 £12.00
Penne with Tomato Sauce	£7.00 £10.00

SIDE ORDERS

French Fries / Mash Potato	£4.50
Chargrilled Broccoli with Lemon Olive Oil & Chilli	£4.50
Spinach, Steamed or Creamed	£4.20
Roasted Mediterranean Vegetables	£4.70
Zucchini Fritti	£5.00
Tomato & Red Onion Salad with Heirloom Tomatoes	£5.25
Mixed Olives	£4.00
Rocket & Parmesan with Lemon Olive Oil	£5.50

MAIN COURSES

Chargrilled Baby Chicken (Boneless) with Tomato Chilli Salsa	£13.50
Pan Fried Pork Fillet with Creamed Mushrooms & Marsala Wine	£13.00
Chargrilled Aged 10oz Rib Eye Steak (Scotch) with Garlic Butter & French Fries	£19.00
Grilled Lamb Cutlets with Tabbouleh Salad & Tzatziki	£14.50
Raoul's Hamburger (Free Range Beef) 8oz Burger on a Sesame Bun with French Fries (We recommend to be cooked medium or well-done)	£12.80
Shish Raoul's Breast of Marinated Chicken Kebab with Grilled Pitta Bread & Herb Mayo	£12.00
Fish of the Day Ask a member of staff for details	£16.00

SALADS

Spinach Salad Baby Spinach Leaves, Bacon, Avocado, Mushrooms & Tomatoes	£8.50
Salade Nicoise Mixed Leaves, Yellowfin Tuna (preserved), Tomatoes, Black Olives, Anchovies, Boiled Egg, French Beans, Red Peppers, Red Onions & Potato Mayonnaise	£9.50
Grilled Chicken Caesar Salad Grilled Chicken Breast, Gem Lettuce, Croutons & Shaved Parmesan	£9.00
Grilled Halloumi Salad with Roasted Mediterranean Vegetables	£8.50

DESSERT

Caramelised Lemon Tart	£5.00
New York Cheese Cake	£5.00
Blackcurrant Cheese Cake	£5.00
Wheat Free Chocolate Cake served with Fresh Cream or Ice Cream	£5.50
Apple Strudel served warm with French Vanilla Ice Cream	£5.50
Home Made Tiramisu	£5.00
Tarte Tatin - Pear served warm with French Vanilla Ice Cream	£5.30
Fresh Fruit Sorbets Raspberry or Lemon from Criterion Ices	£5.00
Lakenham Creamery Ice Cream 3 Scoops French Vanilla, Belgian Chocolate, New York Coffee	£5.00
Affogato One scoop Vanilla Ice Cream with a Small Espresso	£3.50

GOOD TO SHARE

Mezze Plate Grilled Halloumi Cheese, Lamb Kofta, Hoummos, Sun-Blushed Tomatoes, Tzatziki with Pitta Bread	£10.50
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Mezze Fish Taramasalata, Melanzane Salata, Feta Cheese, Marinated Sardines & Olives	£10.50
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Italian Antipasti Ventricina Salami, Milano Salami, Parma Ham, Buffalo Mozzarella, Sun-Blushed Tomatoes & Olives	£12.00
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Our menu provides a wide choice of dishes. Regrettably we are unable to prepare customised dishes.
A discretionary 10% service charge will be added to your bill. Regretfully cheques are not accepted

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WHITE WINE

	Glass	Bottle
Raoul's White Walker Bay <i>(South Africa)</i> Grapes: Chenin Blanc, Chardonnay	£4.50	£15.50
Sauvignon Blanc, Valdivieso 2010 <i>(Chile)</i> Grapes: Sauvignon Blanc	£5.40	£19.00
Chardonnay, La Serre, Vin de Pays d'Oc, 2009/10 <i>(Southern France)</i> Grapes: Chardonnay	£5.90	£21.50
Villa dei Fiori 2010 <i>(Puglia, Italy)</i> Grapes: Fiano	£6.10	£22.00
Pinot Grigio, Ca'Marengo 2010 <i>(Veneto, Italy)</i> Grapes: Pinot Grigio	£6.20	£22.80
Silenus Beta, White 2009 <i>(Crete, Greece)</i> Grapes: Vilana	£6.40	£24.00
Gavi, Riva Leone, DOCG 2010 <i>(Piemonte, Italy)</i> Grapes: Cortese		£23.00
Pinot Bianco, Alos Lageder 2009 <i>(Alto Adige, Italy)</i> Grapes: Pinot Bianco		£29.70
Pinot Grigio / Chardonnay, Toscana, Le Rime 2010 <i>(Tuscany, Italy)</i> Grapes: Pinot Grigio / Chardonnay		£28.00
Chardonnay, Wild Yeast Chardonnay, Springfield Estate, 2008 <i>(South Africa)</i> Grapes: Chardonnay		£28.50
Gruner Veltliner, Friendly, Laurenz V 2009 <i>(Austria)</i> Grapes: Gruner Veltliner		£30.50
Viognier de l'Hospitalet 2010 <i>(Southern France)</i> Grapes: Viognier		£26.00
Sauvignon Blanc, Spy Valley, Marlborough 2010 <i>(New Zealand)</i> Grapes: Sauvignon Blanc		£31.50

Vintages may be subject to change according to stock availability. We also serve wine in 125ml measures.

RED WINE

	Glass	Bottle
Raoul's Red, Walker Bay <i>(South Africa)</i> Grapes: Merlot, Shiraz, Tinta Barocca	£4.50	£15.50
Merlot, San Rafael 2010 <i>(Chile)</i> Grapes: Merlot	£5.20	£17.90
Shiraz, The Paddock 2009 <i>(Australia)</i> Grapes: Shiraz	£5.50	£19.00
Rioja, Crianza, Castillo de Clavijo 2007 <i>(Rioja, Spain)</i> Grapes: Tempranillo	£6.40	£23.50
Valpolicella, I Fiori, Lamberti 2009 <i>(Veneto, Italy)</i> Grapes: Colombina, Rondinella, Molinara		£23.50
Chianti, Ceppaiano 2009 <i>(Tuscany, Italy)</i> Grapes: Sangiovese		£26.00
Merlot / Shiraz / Cabernet, Stellenrust Simplicity 2009 <i>(South Africa)</i> Grapes: Shiraz, Cabernet, Merlot		£26.50
Primitivo, Villa dei Fiori 2010 <i>(Puglia, Italy)</i> Grapes: Primitivo		£22.50
Pinot Noir, Spy Valley, Marlborough 2010 <i>(New Zealand)</i> Grapes: Pinot Noir		£33.50
Pinot Noir / Syrah, Jubilum 2008 <i>(Sicily, Italy)</i> Grapes: Pinot Noir / Syrah		£24.50
Sangiovese / Cabernet Sauvignon, Col di Sasso, Toscana 2009 <i>(Tuscany, Italy)</i> Grapes: Cab Sau, Sangiovese		£28.50
Côtes du Rhône Rogue, Cuvee des Prelats, Louis Bernard 2009 <i>(Rhône, France)</i> Grapes: Grenache, Syrah, Mourvedre		£25.50
Barolo, Riva Leone 2007 <i>(Piedmont, Italy)</i> Grapes: Nebbiolo		£41.00

All spirits & liqueurs are served in 5cl measures.
Also available in 2.5cl measures.

ROSÉ WINE

	Glass	Bottle
Rosé de Syrah, La Serre 2010 <i>(Southern France)</i> Grapes: Syrah	£5.30	£18.90
Pinot Grigio Blush, Lamberti, 2009 <i>(Veneto, Italy)</i> Grapes: Pinot Grigio, Grenache, Cinsault, Rolle	£6.30	£22.90
Rosé, Chateau d'Esclans Whispering Angel, Côtes de Provence 2010 <i>(Provence)</i> Grapes: Mourvedre, Syrah		£29.50

CHAMPAGNE & SPARKLING

Prosecco Jeio Bisol DOCG NV <i>(Veneto, Italy)</i> Grapes: Prosecco	£6.50	£26.90
Jeio Rosé Bisol <i>(Veneto, Italy)</i> Grapes: Pinot Noir, Merlot	£7.00	£28.50
De Castellane Brut NV <i>(France)</i> Grapes: Chardonnay, Pinot Noir, Pinot Meunier	37.5cl £25.50	£45.00
R de Ruinart Brut NV <i>(France)</i> Grapes: Chardonnay, Pinot Noir		£65.00

SPIRITS & LIQUEURS

Absolut Blue Vodka, Beefeater Gin, Bacardi Superior White Rum Jose Cuervo Gold Tequila,		£5.00
Bombay Sapphire Gin		£6.00
Jack Daniels		£6.00
Johnny Walker Black Label Whisky		£7.00
Bushmills Original Irish Whiskey		£5.00
Balvenie 12yr old Double Wood Malt		£8.00
Remy Martin VSOP, Larressingle XO Armagnac		£8.00
Daron Fine Calvados Pays D'Auge		£6.50
Amaretto Di Saronno, Baileys Irish Cream, Campari, Tia Maria		£5.00
Limoncello della Costa D'Amalfi		£6.50
Bloody Mary		£6.50

COFFEES & TEAS

Various Teas (Per Person)	£2.30
Fresh Mint Tea	£2.10
Traditional or Decaf Americano	£2.40
Cappuccino or Latte	£2.80
Extra Shot	£0.65
Espresso Single	£2.10
Espresso Double	£2.60
Mocha	£2.90
Hot Chocolate	£2.70
Hot Water & Lemon	£1.00
Iced Cappuccino	£3.20
Espresso Freddo	£2.60
Iced Tea	£2.10

BOTTLED BEERS

Budvar	330ml	£3.60
Peroni	330ml	£3.60
Hoegaarden Ale	330ml	£3.60
Corona	330ml	£3.60
Magners Irish Cider	330ml	£3.90

Please note that during busy periods
we are unable to serve only drinks.

SOFT DRINKS

Soft Drinks		£2.20
Mineral Water	33cl	£2.00
Mineral Water	75cl	£3.20
Lime & Soda		£2.10
Rock Shandy (Angostura Bitters, Lemonade & Soda Water)		£2.10
Freshly Squeezed Orange Juice		£3.20
Citron Pressé		£2.90
Organic Apple or Pear Juice		£3.10
Organic Sicilian Lemonade		£3.10
Organic Hot Ginger Beer		£3.10
Organic Elderflower Fizz		£3.10