

CHEESE AFTERNOON TEA

30.00 FOR TWO | 35.00 WITH WINE

BAKED BRITTANY CAMEMBERT (V)

with crudités and garlic flatbread

FRENCH ARTISAN CHEESE BOARD (V)

with baby figs, grapes and water biscuits or baguette

CROQUE MONSIEUR

with smoked ham

or

CROQUE PORTOBELLO MUSHROOM (V)

with baby spinach, goat's cheese and a drizzle of truffle oil

HOT DRINKS

ESPRESSO
DOUBLE ESPRESSO
CAFÉ AU LAIT
CAPPUCCINO
MOCHA

AMERICANO
MACCHIATO
FLAT WHITE
HOT CHOCOLATE

*Flavour your hot drink with hazelnut,
vanilla or almond syrup for 35p*

TEA
*English Breakfast,
Earl Grey, Green,
Camomile, Mint or Rooibos*
FRESH MINT TEA

Soy milk and decaffeinated coffee available on request.

WINE

two 175ml glasses of Comte Alexandre: Red, White or Rosé

FINISH THE BOTTLE 8.95

(V) Suitable for vegetarians. Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.

All of our dishes are made in the kitchen where nuts are commonly used, so may unfortunately contain nut traces.
Dishes may contain items not mentioned in the menu descriptors. All prices include VAT at the current rate.



CAFÉ ROUGE

Est. 1989