STARTERS

FRENCH ONION SOUP
with sourdough croutons and melted cheese, served with baguette

GARLIC MUSHROOMS ★★★
in a cèpe & garlic sauce on chargrilled sourdough bread

BREADED CAMEMBERT
with cranberry & redcurrant chutney

NEW BABY CARROT & SHALLOT TATIN ★
served with watercress and a drizzle of olive oil

BREADED WHITEBAIT ★
with lemon & coriander mayonnaise

STRENGTHS

POULET BRETON
roast chicken suprême with mushrooms, courgette, leeks and a herb & wine sauce with mashed potato

BEEF BOUROUGNON (supplement 3.00)
slow-cooked in a red wine sauce with bacon lardons, onions and mushrooms. Served with mashed potato

NEW WILD MUSHROOM RISOTTO ★★★
Oyster, Shiitake & chestnut mushrooms, watercress and baby spinach

LEFFE BEER BATTERED FISH ★★★
with frites and pea & mint purée

CHICKEN CAESAR SALAD ★★★
chargrilled chicken, baby gem lettuce, avocado, anchovies and sourdough croutons, with Caesar dressing

DUCHE CONFIT (supplement 3.00)
slow-cooked Brittany duck leg with Anna potatoes, wilted baby spinach and cherry or orange sauce

MOULES MARINÈRES ★★★
rope-grown Shetland mussels steamed to order in cream, garlic, shallots, celery and white wine. Served with frites

NEW FRENCH ONION CROQUE
classic grilled sourdough sandwich topped with a three-cheese blend and béchamel sauce. Filled with caramelised French onions, Dijon mustard and topped with crispy onions. Served with frites.

OMELETTE
three free-range eggs with one topping of your choice.
Served with house salad or frites

ADD EXTRA TOPPINGS 1.25 EACH
~ cheese ★
~ mushrooms ★
~ spinach ★
~ ham
~ smoked salmon ★
~ tomatoes ★

SIDES

SWEET POTATO FRITES 4.50
HALLOUMI FRITES 4.95
FRITES 3.50
HOUSE SALAD ★★★ 3.25
GREEN BEANS ★★★ 3.25
TENDERSTEM BROCCOLI ★★★ 3.25
TOMATO & SHALLOT SALAD ★★★ 3.25

STRENGTHS

Our Black Angus steaks are aged for 35 days for fantastic flavour, taste and texture.
Served with your choice of frites or house salad. Complimentary garlic butter available on request.

50Z MINUTE STEAK
best served: rare - pink in the middle

80Z SIRLOIN (supplement 4.00)
best served: medium rare - medium

80Z RUMP (supplement 3.00)
best served: medium - medium well

SAUCES 2.25 EACH
~ peppercorn
~ Béarnaise

Upgrade to sweet potato frites for 1.00

BURGERS

Served with your choice of house salad or frites
Upgrade to sweet potato frites for 1.00

NEW BEEF BOUROUGNON BURGER (supplement 3.00)
6oz Black Angus beef burger topped with crispy bacon, red wine braised onions, Raclette cheese, Comté cheese & truffle sauce and a cèpe mushroom ketchup

CHARGRILLED CHICKEN BURGER
with roasted red pepper, baby gem lettuce and plum tomato in a soft sourdough bun with a choice of classic or sriracha mayonnaise

BLACK ANGUS BURGER
6oz beef burger with baby gem lettuce and plum tomato in a chargrilled brioche bun with Dijon mayonnaise
~ vegan option available

ADD TOPPINGS TO ANY BURGER 1.25 EACH
~ fried free-range egg ★
~ smashed avocado ★
~ Portobello mushroom ★
~ red onion chutney ★
~ sweet cure bacon
~ Camembert ★

We are proud to have been recognised by the MSC for our certified ocean friendly seafood. All our seafood with the ★ is fully traceable all the way back to MSC certified sustainable fisheries.

Full allergen menus available on our website via the QR code on the left.
If you suffer from nut or other allergies, please ask your server for more information.
★ Suitable for vegetarians
Ω Under 300 calories
Ω Under 600 calories
All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All steak weights provided are average weight before cooking.
ICE CREAM 😊
two scoops of: vanilla, chocolate, strawberry
or salted caramel
~ lemon or mango sorbet

NEW Brioche Bread & Butter Pudding 😊
soaked in orange liqueur and packed with juicy sultanas.
Served with vanilla crème Anglaise

NEW Cherry Tatin 😊
warm cherry tart with vanilla ice cream

Lemon Tarte 😊
with vanilla crème fraîche

Crème Brûlée 😊
caramelised vanilla crème with an almond tuile

COFFEE & HOT CHOCOLATE

Espresso 2.40
Double Espresso 2.75
Latte 2.80
Cappuccino 2.80
Mocha 2.80
Americano 2.60
Flat White 2.80
HOT CHOCOLATE 2.85
Liqueur Latte 5.25

Choose from: Courvoisier VSOP, Baileys, Disaronno, Jameson or Tia Maria

Soy milk and decaffeinated coffee available on request.

TEA & INFUSIONS

TEA 2.50

English Breakfast, Earl Grey, Green, Camomile, Mint or Rooibos

Fresh Mint 2.60

We're proud to donate 5p to The Prince’s Trust for every coffee we sell.
The Prince’s Trust is a registered UK charity. To find out more visit caf rouge.com/princes-trust