

# TASTE OF ROUGE

## STARTERS

### SOUPE DE SAISON <sup>VE</sup>

Moroccan bean soup with sweet potato, apricots, dates and coriander garnish.  
Served with rye & caraway bread

### SOUPE À L'OIGNON <sup>☉</sup>

rustic French onion soup with sourdough croutons and Emmental cheese, served with baguette

### BETROOT TATIN <sup>VE</sup>

balsamic glazed roast beetroot tart with watercress and shallot garnish

### CHAMPIGNONS À L'AIL <sup>V</sup> <sup>☉</sup>

chestnut mushrooms in a cèpe & garlic sauce on chargrilled sourdough bread

### CAMEMBERT

warm breaded Camembert with cranberry & redcurrant sauce

## MAINS

### POULET BRETON <sup>☉</sup>

roast chicken suprême with mushrooms, courgettes, leeks and herb & wine sauce with herb mash

### MOULES <sup>☉</sup> <sup>✓</sup>

half kilo of rope grown Shetland mussels steamed to order and served with frites. Choose from:

~ **MARINIÈRE**: cream, garlic, shallots, celery & white wine

~ **PROVENÇALE**: tomato, basil, garlic, shallots, celery & white wine

### STEAK FRITES <sup>☉</sup> (upgrade to 8oz sirloin steak 4.00)

5oz Black Angus 'minute' rump served with frites or house salad, garlic butter available on request

### POULET BAGUETTE

chargrilled chicken breast, baby gem lettuce and Dijon mayonnaise

### VEGETABLE PARMENTIER <sup>VE</sup>

celeriac, chestnut mushroom, pearl barley and white wine stew topped with crispy potato

### ORCHARD SALAD WITH CHICKEN <sup>☉</sup>

chargrilled chicken, chichory, frisée, watercress, beetroot, carrot, red apple and chopped hazelnuts

### CROQUE MONSIEUR

grilled Emmental cheese sandwich on sourdough with béchamel sauce and smoked ham, served with frites or house salad

**Add a fried free range egg for 1.00**

### BOUILLABAISSSE <sup>☉</sup> (supplement 3.00)

fish stew with salmon, hake, mussels and king prawns, served with baguette croutons and saffron rouille

### BOEUF BOURGUIGNON <sup>☉</sup> (supplement 3.00)

slow-cooked beef in a red wine sauce with bacon lardons, caramelised shallots and mushrooms with herb mash

### OMELETTE <sup>☉</sup>

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

~ Emmental cheese <sup>V</sup> ~ heirloom tomatoes <sup>V</sup> ~ ham  
~ smoked salmon ~ mushrooms <sup>V</sup> ~ spinach <sup>V</sup>

**ADD EXTRA TOPPINGS 1.25**

## BURGERS

Served with frites or house salad

### POULET BURGER <sup>☉</sup>

chargrilled chicken breast with roasted red peppers, baby gem lettuce and plum tomato in a toasted brioche bun with a choice of classic or sriracha mayonnaise

### ROUGE BURGER <sup>☉</sup>

6oz Black Angus beef burger with baby gem lettuce and plum tomato in a toasted brioche bun with Dijon mayonnaise

**ADD TOPPINGS TO ANY BURGER 1.25**

~ fried free range egg <sup>V</sup> <sup>☉</sup> ~ grilled halloumi <sup>V</sup> <sup>☉</sup>  
~ smashed avocado <sup>VE</sup> <sup>☉</sup> ~ sweet cure bacon <sup>☉</sup>  
~ Portobello mushroom <sup>VE</sup> <sup>☉</sup> ~ Camembert <sup>V</sup> <sup>☉</sup>

## DESSERTS

### BEIGNETS <sup>V</sup>

mini doughnuts with cinnamon sugar and a choice of salted caramel or dark chocolate sauce

### BRAMLEY APPLE & BLACKBERRY CRUMBLE <sup>VE</sup> <sup>☉</sup>

with crème Anglaise

### CRÈME BRÛLÉE <sup>V</sup> <sup>☉</sup>

caramelised vanilla crème with an almond tuile

### TARTE AU CITRON <sup>V</sup> <sup>☉</sup>

lemon tart with crème fraîche

### CRÈMES GLACÉES <sup>V</sup> <sup>☉</sup>

two scoops of vanilla, chocolate, strawberry or salted caramel ice cream



We are proud to have been recognised by the MSC for our certified ocean friendly seafood.  
All our mussels, haddock and cod are fully traceable all the way back to MSC certified sustainable fisheries.

<sup>V</sup> Suitable for vegetarians <sup>VE</sup> Suitable for vegans <sup>☉</sup> Can be made gluten free on request.

Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.  
All weights provided are average weight before cooking.



# CAFÉ ROUGE

Est. 1989