

# TASTE OF ROUGE

Please inform team members of any dietary requirements including allergies, **GF** or **VE**

## Starters

### GARLIC MUSHROOMS **V** **GF**

in a cèpe and garlic sauce on chargrilled sourdough bread

### FRENCH ONION SOUP **GF**

with cheesy baguette croûtons and fresh chives

### CHICKEN LIVER PÂTÉ **GF**

with red onion chutney, served with chargrilled sourdough bread

### GARLIC SOURDOUGH FLATBREAD **V**

~ add cheese **V** 1.50

## Mains

### **FAVOURITE** BEEF BOURGUIGNON **GF** (supplement 3.00)

slow-cooked in a red wine sauce with bacon lardons, onions, roasted Chantenay carrots, radishes and mushrooms. Served with cheesy aligot mashed potatoes

### POULET BRETON **GF**

roast chicken suprême with mushrooms, courgette, leeks and a herb and wine sauce with roast new potatoes, Chantenay carrots and radishes

### DUCK CONFIT (supplement 3.00)

slow-cooked Brittany duck leg with Anna potatoes, wilted baby spinach and cherry sauce

### CHICKEN CAESAR SALAD **GF**

chargrilled chicken with baby gem lettuce, avocado, anchovies and sourdough croûtons, with Caesar dressing

### **NEW** FISHCAKE AND FRITES

homemade salmon and dill fishcake with poached egg, frites and tartare sauce

### CROQUE MONSIEUR

classic grilled sourdough sandwich topped with melted cheese and béchamel sauce. Filled with smoked ham. Served with frites

### CROQUE MADAME

classic grilled sourdough sandwich topped with melted cheese and béchamel sauce. Filled with smoked ham and a fried egg. Served with frites

### WILD MUSHROOM RISOTTO **VE** **GF**

oyster, shiitake and chestnut mushrooms, watercress and baby spinach

## Steak Frites

**35 day aged Black Angus steaks.** Served with house salad **GF** or frites. Upgrade to sweet potato frites for 1.00. Complimentary garlic butter **GF** available on request.

### 5oz MINUTE STEAK

Black Angus steak, best served: rare - pink in the middle

### **NEW** 7oz FILLET STEAK (supplement 6.00)

Black Angus steak, best served: medium rare - medium

### SAUCES 2.25 each

~ peppercorn

~ Béarnaise **GF**

## Burgers

Served with house salad or frites.

Upgrade to sweet potato frites for 1.00

### BLACK ANGUS BURGER **GF**

6oz beef burger with baby gem lettuce, red onion, tomato and Dijon mayonnaise. Served in a brioche bun

### BEEF BOURGUIGNON BURGER **GF** (supplement 3.00)

6oz Black Angus beef burger topped with crispy bacon, red wine braised onions, Raclette cheese, Comté cheese and truffle sauce and a cèpe mushroom ketchup, served in a brioche bun

### **NEW** BEYOND MEAT VEGAN BURGER **VE**

Beyond Meat vegan patty, tomato tapenade, guacamole, baby gem lettuce, red onion and tomato. Served with house salad

### ADD EXTRA TOPPINGS 1.25 EACH:

~ bacon **GF**

~ blue cheese **V** **GF**

~ Camembert **V** **GF**

~ guacamole **VE** **GF**

~ egg **V** **GF**

## Sides

FRITES	3.65
HALLOUMI FRITES	4.95
SWEET POTATO FRITES	4.65
FRENCH BEANS <b>V</b> <b>GF</b>	3.65
HOUSE SALAD <b>VE</b> <b>GF</b>	3.65
CHEESY ALIGOT MASHED POTATOES <b>V</b> <b>GF</b>	3.95
BAGUETTE AND BUTTER	3.25
FRITES AU FROMAGE	4.25



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## Desserts

### HOT CHOCOLATE FONDANT <sup>(V)</sup>

with vanilla ice cream

### CRÈME BRÛLÉE <sup>(GF)</sup>

vanilla crème with a crunchy caramelised sugar top

### LEMON TARTE <sup>(V)</sup> <sup>(GF)</sup>

with vanilla crème fraîche

### ICE CREAM <sup>(V)</sup> <sup>(GF)</sup> AND SORBET <sup>(VE)</sup> <sup>(GF)</sup>

choose from two scoops of:

~ **ice cream:** vanilla, chocolate, strawberry or salted caramel

- <sup>(VE)</sup> when you ask for vegan vanilla ice cream -

~ **sorbet:** lemon or mango

## Hot Drinks

CAFÉ AU LAIT	2.85
CAPPUCCINO	2.85
FLAT WHITE	2.85
AMERICANO	2.65
ESPRESSO make it a double for 50p	2.35
MACCHIATO make it a double for 50p	2.35
MOCHA	2.85
HOT CHOCOLATE	2.85
LIQUEUR LATTE	5.25
choose from: Courvoisier VSOP, Baileys, Disaronno, Jameson or Tia Maria	



## Tea and Infusions

TEA	2.55
English Breakfast, Green, Earl Grey, Camomile, Mint or Rooibos	
FRESH MINT TEA	2.60

<sup>(V)</sup> Suitable for vegetarians. <sup>(VO)</sup> Can be made vegan on request. <sup>(VE)</sup> Suitable for vegans. <sup>(GF)</sup> Gluten-free.

<sup>(GF)</sup> Can be made gluten-free on request - then served with gluten-free bread, or with salad instead of frites and potatoes, without croûtons.

Full allergen menus available on our website or via the QR code on the right. If you suffer from nut or other allergies, please ask your server for more information.

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 weights provided are average weight before cooking.

