

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 BAGUETTE **V**

French baguette, garlic butter

~ add cheese **V** 1.00

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

RATATOUILLE GRATINÉE **V** **VO** **GF**

chargrilled aubergine, courgette, red pepper, tomato sauce and basil, with a grilled breadcrumb and mozzarella top

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 onion chutney, Raclette cheese, Comté cheese, truffle sauce and a mushroom mayonnaise, 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
HASSELBACK POTATOES	3.95
SWEET POTATO FRITES	4.65
TENDERSTEM BROCCOLI V GF	3.95
HOUSE SALAD VE GF	3.65
CHEESY ALIGOT MASHED POTATOES V GF	3.95
MACARONI CHEESE	4.45
BAGUETTE AND BUTTER	3.25



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Desserts

HOT CHOCOLATE FONDANT ^(V)

salted caramel ice cream, candied pistachios

CRÈME BRÛLÉE ^(GF)

vanilla crème with a crunchy caramelised sugar top

LEMON TARTE ^(V) ^(GF)

with vanilla crème fraîche

ICE CREAM ^(V) ^(GF) AND SORBET ^(VE) ^(GF)

choose from two scoops of:

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

- ^(VE) 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

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

^(GF) 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.

