CAFÉ ROUGE BREAKFAST



BREAKFAST

7.95

7.95

6.95

6.95

Savoury ———

THE ROUGE BREAKFAST

free-range egg, Cumberland sausage, bacon, beans, tomato, hash browns and brown sourdough toast

ROUGE VEGETARIAN (V) (©)

free-range egg, mushrooms, beans, tomato, smashed avocado, sweetcorn fritters and brown sourdough toast

- GF when served with gluten-free toast and without sweetcorn fritters -

ROUGE VEGAN (VE)

smashed avocado, beans, tomato, sweetcorn fritters, sautéed mushrooms and brown sourdough toast

GRAND BREAKFAST

10.95

two free-range eggs, two Cumberland sausages, bacon, beans, tomato, black pudding, hash browns and brown sourdough toast

SMASHED AVOCADO 🚳

on brown sourdough toast.

- topped with your choice of: ~ vine tomatoes (F) ~ smoked salmon
- GF when served with gluten-free toast -

EGGS YOUR WAY 60

6.95

served with brown sourdough toast and your

- ~ bacon ~ smoked salmon ~ smashed avocado (V)
- GF when served with gluten-free toast -

EGGS BENEDICT

7.95

two poached free-range eggs with Hollandaise sauce on toasted muffins with your choice of:

- ~ smoked ham ~ baby spinach (V)
- ~ smoked salmon

TOPPED FRITTERS

9 95

Sweetcorn fritters, fried eggs. bacon and smashed avocado

CROOUES

classic grilled sourdough sandwich topped with melted cheese and béchamel sauce served with frites

~ MONSIEUR	10.65
smoked ham	

~ MADAME 11.95 smoked ham and a fried egg

OMELETTE 10.45

three free-range eggs with your choice of toppings ~ cheese (v) ~ tomatoes (v) ~ spinach (V) ~ mushrooms (V) ~ ham Served with house salad (GF) or frites add smoked salmon for 1.25

STEAK AND EGGS 🚳

50z Black Angus steak topped with two free-range fried eggs and a drizzle of truffle oil. Served with frites or house salad

- G when served with house salad -

ADD EXTRA TOPPINGS 1.25 EACH:

- ~ Cumberland sausage
- ~ sautéed mushrooms (F) (GF)
- ~ wilted baby spinach (V) (GF)
- ~ smashed avocado (VE) (GF)
- ~ eggs (V) (F)
- ~ beans (VE) (GF)
- ~ black pudding
- ~ toast (v)
- ~ gluten-free toast GF
- ~ bacon GF)

12.95

- ~ hash browns

SETARIAN, VEGAN & GLUTEN-FREE OPTIONS THAN EVER

Sweet —

PASTRIES (V)

~ croissant	2.50
~ pain au chocolat	2.75
~ pain aux raisins	2.75
~ almond croissant	2.75
FRESH FRUIT SALAD (F) GF)	4.95

a sweet medley of fresh strawberries. raspberries, blueberries and pineapple

PANCAKES 7.95

three warm pancakes

topped with your choice of:

- ~ bacon, banana and maple syrup
- ~ fresh strawberries, raspberries, blueberries and pineapple with fruit compote

all dishes are served with orange juice, apple juice or milk

KIDS' BREAKFAST

Cumberland sausage, bacon, free-range egg, beans and sourdough toast

KIDS' BREAKFAST ROLL 60

with bacon or Cumberland sausage

- GF) when served with bacon in a gluten-free bun -

KIDS' VEGGIE BREAKFAST (V) 60

free-range egg, smashed avocado, beans and sourdough toast

- GF when served with gluten-free toast -

PANCAKES (V)

with fresh fruit and fruit compote

- V Suitable for vegetarians. O Can be made vegan on request. (VE) Suitable for vegans. (GF) Gluten-free.
- GO 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 left. 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.

Fizz -

MIMOSA 5.65 orange juice and Prosecco PROSECCO 5.95

Soft Drinks and Juices —

start your day with a glass of fizz!

and bailes	
CITRON PRESSÉ pressed lemons; just add water and sugar syrup to taste	2.95
JUICES choose from: orange, apple, cranberry	2.95
ORANGINA	2.95
DIET COKE, COCA-COLA ZERO, LEMONADE	2.95
COCA-COLA	3.05
	oml 2.70 oml 4.85
CAWSTON PRESS SPARKLING choose from: rhubarb, cloudy apple or eld	3.35 lerflower

Hot Drinks -

CAFÉ AU LAIT	2.85
CAPPUCCINO	2.85
FLAT WHITE	2.85
AMERICANO	2.65
ESPRESSO make it a double for 50p	2.45
MACCHIATO make it a double for 50p	2.45
MOCHA	2.85
HOT CHOCOLATE	2.85
FRESH MINT TEA	2.65
TEA	2.55
English Breakfast, Green,	

Earl Grey, Camomile, Mint or Rooibos



MENU



OLIVES (**) (6*) large green Giarraffa olives	3.85
GARLIC SOURDOUGH FLATBREAD (V) ~ add cheese (V) 1.50	5.95
GARLIC MUSHROOMS (V) (60) in a cèpe and garlic sauce on chargrilled sourdough bread	6.45
FRENCH ONION SOUP © with cheesy baguette croûtons and fresh chives	6.85
KING PRAWNS 60 in garlic and smoked chilli butter, served with baguette	7.95
(NEW) CALAMARI fried squid pieces, lemon and cracked pepper mayonnaise	7.25
CHICKEN LIVER PÂTÉ © with red onion chutney, served with chargrilled sourdough bread	6.95
BREADED CAMEMBERT with cranberry and redcurrant chutney	6.95

Lighter Bites

10.45

three free-range eggs with your choice of toppings ~ cheese (V) ~ tomatoes (V) ~ spinach (V) ~ mushrooms (V) ~ ham Served with house salad @ or frites

add smoked salmon for 1 25

NEW FISHCAKE AND FRITES 11.45 homemade salmon and dill fishcake with poached egg, frites and tartare sauce

CAESAR SALAD 60 11.95 baby gem lettuce, avocado, anchovies and sourdough

croûtons, with Caesar dressing ~ add chargrilled chicken 2.50

NIÇOISE SALAD 6 13.95

chargrilled yellowfin tuna steak, new potatoes, green beans, avocado, tomatoes, red onion, anchovies, black olives and free-range egg. Dressed with olive oil and parsley

Steak Frites

35 day aged Black Angus steaks with garlic butter 🚱 Served with your choice of house salad @ or frites. Upgrade to sweet potato frites for 1.00. Add Béarnaise 🕞 or peppercorn sauce for 2.25

5oz MINUTE STEAK 12.95

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

802 SIRLOIN STEAK 19.95

Black Angus steak, best served: medium rare - medium

NEW 7oz FILLET STEAK

Black Angus steak, best served: medium rare - medium

Classics

MOULES MARINIÈRES 😡 13 95 Shetland mussels steamed to order, with cream, garlic, red onion, celery and white wine. Served with frites (FAVOURITE) BEEF BOURGUIGNON (GF) 15.95 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 14.95 roast chicken suprême with mushrooms, courgette, leeks and a herb and wine sauce with roast new potatoes, Chantenay carrots and radishes 14.95 half roast chicken marinated in garlic and herbs with thyme jus. Served with house salad @ or frites 15.95 DUCK CONFIT

slow-cooked Brittany duck leg with Anna potatoes, wilted baby spinach and cherry sauce 14.95 oven baked and served with buttered seasonal vegetables, Anna potatoes and Béarnaise sauce

LEFFE BEER BATTERED FISH 13.95 with frites and tartare sauce

WILD MUSHROOM RISOTTO (F) GF 12.95 oyster, shiitake and chestnut mushrooms,

Burgers

watercress and baby spinach

Served with house salad or frites.

Upgrade to sweet potato frites for 1.00

BLACK ANGUS BURGER 60 60z beef burger with baby gem lettuce, red onion, tomato

and Dijon mayonnaise. Served in a brioche bun

BEEF BOURGUIGNON BURGER 😡 6oz Black Angus beef burger topped with crispy bacon, red

wine braised onions, Raclette cheese, Comté cheese and truffle sauce and a mushroom mayonnaise, served in a brioche bun

CHARGRILLED CHICKEN BURGER 60 with roasted red pepper, baby gem lettuce, tomato in a soft

bun with your choice of classic or sriracha mayonnaise

NEW BEYOND MEAT VEGAN BURGER (F) 12.95

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

SPICY CHICKPEA BURGER (V) (VO) 12.95

chickpea, pepper and sweetcorn burger with sesame seed crumb, baby gem lettuce, plum tomato and tomato tapenade

- We when served with salad -

24.95

ADD EXTRA TOPPINGS 1.25 EACH:

~ bacon GF ~ blue cheese V GF ~ Camembert V GF

~ guacamole (VE) GF) ~ egg (V) GF)

13.95

14.95

13.95

Baguettes

Served with house salad or frites.
Upgrade to sweet potato frites for 1.00

CAMEMBERT ♥ 10.95

Cote, vegan & gluten-free Opposition

12.45

with baby gem lettuce, to matoes and red onion chutney

CHARGRILLED CHICKEN
with baby gem lettuce and Dijon mayonnaise

STEAK 12.95

sliced Black Angus rump steak with red onion chutney, watercress and Dijon mayonnaise

Croques

smoked ham with a fried egg

classic grilled sourdough sandwich topped with melted cheese and béchamel sauce. Served with house salad or frites. Upgrade to sweet potato frites for 1.00

MONSIEUR 10.65 smoked ham

MADAME 10.95

MADEMOISELLE (V) 11.95

chargrilled courgette, roasted red pepper, sundried tomatoes, fresh basil and Dijon mayonnaise

Sides

BAGUETTE AND BUTTER (V)	3.25
FRITES	3.65
HALLOUMI FRITES	4.95
SWEET POTATO FRITES	4.65
FRITES AU FROMAGE	4.25
FRENCH BEANS (V) (GF)	3.65
HOUSE SALAD 🖲 🕞	3.65
CHEESY ALIGOT MASHED POTATOES 💟 📴	3.95

Desserts

Why not add a speciality coffee or choice of tea to your dessert?

HOT CHOCOLATE FONDANT (V) 6.50 with vanilla ice cream

LEMON TART (V) GF

with vanilla crème fraîche

ICE CREAM (V) (GF) AND SORBET (VE) (GF) 4.95

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

NEW SHARING DESSERT (V) 8.75

choose three desserts, to share or indulge! Choose from:

- ~ Mini crème brûlée tart
- ~ Mini lemon meringue tart
- ~ Mini chocolate orange opera cake
- ~ Mini white chocolate and raspberry éclair
- ~ Mini chocolate tart

CLASSIC AFTERNOON TEA

15.00 PER PERSON

Includes a choice of refillable teas, coffees, infusions or hot chocolate.

Available Monday – Sunday, 2–4pm

Savouries

MINI BAGUETTE

~ classic Parisian 'Jambon-Beurre',

freshly baked baguette with smoked ham and watercress

~ freshly baked baguette with Camembert and watercress (V)

FRENCH ONION SAUSAGE ROLL

with Gruyère cheese

MINI VEGETABLE QUICHE
with roasted red pepper and spinach

Sweets

CLASSIC FRUIT SCONE (V)

with clotted cream and Bonne Maman strawberry jam

MINI CRÈME BRÛLÉE TART (V)

rich and creamy custard encased in a sweet shortcrust pastry topped with caramelised sugar

MINI LEMON MERINGUE TART (V)

a crisp buttery crust with a smooth tangy lemon custard and topped with fluffy meringue

MINI ÉCLAIR (V

mini white chocolate and raspberry éclair

Drinks

ESPRESSO

DOUBLE ESPRESSO

CAFÉ AU LAIT HOT CHOCOLATE CAPPUCCINO FRESH MINT TEA

MOCHA TEA

AMERICANO English Breakfast,

MACCHIATO Earl Grey, Green,

Camomile,

FLAT WHITE Mint and Rooibos

Fancy something smaller?

Enjoy any of our hot drinks accompanied with an afternoon sweet treat of your choice for 2.00



© Can be made gluten-free on request – then served with gluten-free bread, or with salad instead of frites and potatoes, without croûtons



6.25



KIDS MENU



PETIT MENU

perfect for mini guests from 2 to 6 years old

3 COURSES AND A DRINK 5.95

1. Starters

BAGUETTE SLICE AND CRUDITÉS 🤍 😥

- GF) when served without baguette -

2. Mains

MACARONI PASTA (V)

~ mac 'n' cheese ~ mac 'n' tomato passata

CHICKEN CRUNCHIES

with frites, peas and sweetcorn

FISH GOUJONS

with frites, peas and sweetcorn

SAUSAGES AND MASH

two Cumberland sausages, mashed potato and gravy with peas and sweetcorn

CHICKEN CAESAR SALAD 60

chargrilled chicken breast strips, baby gem lettuce, and homemade sourdough croutons with Caesar dressing GF) when served without croutons -

GRAND MENU

perfect for guests from 7 to 12 years old

3 COURSES AND A DRINK 7.95

1. Starters

BAGUETTE SLICE AND CRUDITÉS 🤍 🍪

· GF when served without baguette -

GARLIC BREAD (V)

2. Mains

MACARONI PASTA (V)

~ mac 'n' cheese ~ mac 'n' tomato passata

CHICKEN CRUNCHIES

with frites, peas and sweetcorn

FISH GOUJONS

with frites, peas and sweetcorn

CHICKEN CAESAR SALAD 60

chargrilled chicken breast strips, baby gem lettuce, and homemade sourdough croutons with Caesar dressing - GF) when served without croutons -

BURGER

40z prime beef burger in a soft bun with plum tomato, lettuce and frites

3. Desserts

FRESH FRUIT SALAD (V) GF

blueberries, pineapple, raspberries and strawberries

ICE CREAM (V) (GF)

choose from: vanilla. chocolate or strawberry

CHOCOLATE BROWNIE (V) GF



with vanilla ice cream

FRUIT ICE LOLLY (V) (F)

made with fruit juice, no artificial flavours, colours or added sugar

4. Drinks

JUICE

apple or orange

MILK

glass of semi-skimmed milk

CAWSTON PRESS FRUIT WATER CARTONS

choose from: apple and mango, apple and summer berries or apple and pear









CODE BREAKER

Use the code to crack the maths puzzles





































































France invented

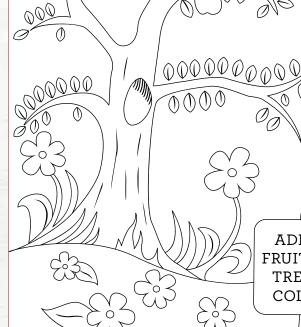
tin cans, the hairdryer and the hot air











ADD SOME FRUIT TO THE TREES AND **COLOUR IN**







PRESSED FRUIT SHAKEN UP WITH WATER. NO SUGAR ADDED

NOUGHTS AND CROSSES

