

# Breakfast FROM 6.95

## THE ROUGE BREAKFAST 7.95

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

### ROUGE VEGETARIAN (V) (GF) 7.95

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

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

### ROUGE VEGAN (V) (VE) 6.95

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

### GRANDE BREAKFAST 10.95

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

### 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 (V) (VE)

### SMASHED AVOCADO (GF) 6.95

on brown sourdough toast, topped with your choice of:  
~ vine tomatoes (V) (VE)  
~ smoked salmon

- (GF) when served with gluten-free toast -

### EGGS YOUR WAY (GF) 6.95

served with brown sourdough toast and your choice of:  
~ bacon  
~ smoked salmon  
~ smashed avocado

- (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

### EXTRAS 1.25 EACH

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

# Brunch

## CROQUES

classic grilled sourdough sandwich topped with melted cheese and béchamel sauce, served with frites  
~ Monsieur - smoked ham **10.65**  
~ Madame - smoked ham and a fried egg **11.95**

## OMELETTE AND FRITES 10.45

three free-range eggs with a topping of your choice. Choose from: ham, cheese, spinach, smoked salmon, mushrooms, tomatoes  
~ add extra toppings for **1.25** each

## TOPPED FRITTERS 9.95

Sweetcorn fritters, fried eggs, bacon and smashed avocado

## STEAK & EGGS 12.95

5oz Black Angus steak topped with two free-range fried eggs and a drizzle of truffle oil. Served with frites or house salad

# Something lighter

## PASTRIES (V) 2.50

croissant, pain au chocolat, pain aux raisins or almond croissant

## FRESH FRUIT SALAD (V) (VE) (GF) 4.95

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

# fizz

## MIMOSA 5.65

orange juice and Prosecco

## PROSECCO 5.95

start your day with a glass of fizz!

# HOT DRINKS

## ESPRESSO 2.40

## DOUBLE ESPRESSO 2.75

## LATTE 2.80

## CAPPUCCINO 2.80

## MOCHA 2.80

## AMERICANO 2.60

## MACCHIATO 2.40

## FLAT WHITE 2.80

## HOT CHOCOLATE 2.85

## TEA 2.50

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

## FRESH MINT TEA 2.60

Soy milk and decaffeinated coffee available on request.

# SOFT DRINKS & JUICES

## CITRON PRESSÉ 2.85

pressed lemons; just add water and gomme syrup to taste

## JUICES 2.85

orange, apple or cranberry

## ORANGINA 2.85

## COCA-COLA ZERO SUGAR, DIET COKE OR LEMONADE 2.85

## COCA-COLA 2.95

## MINERAL WATER

still or sparkling  
330ml **2.70** 750ml **4.45**

# KIDS BREAKFAST

— **4.95** —

with orange juice, apple juice or milk

## KIDS BREAKFAST

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

## KIDS VEGGIE BREAKFAST (V) (GF)

free-range egg, smashed avocado, beans and sourdough toast  
- (GF) when served with gluten-free toast -

## KIDS BREAKFAST ROLL (GF)

with bacon or Cumberland sausage  
- (GF) when served with bacon in a gluten-free bun -

## PANCAKES (V)

with fresh fruit and fruit compote



(V) Suitable for vegetarians (VE) Suitable for vegans (GF) Can be made gluten-free on request (GF) Gluten-free

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. All prices include VAT at the current rate. All steak weights provided are average weight before cooking.

PLEASE INFORM TEAM MEMBERS OF ANY ALLERGIES INCLUDING **GF** OR **VE**  
 The safety of our guests and our teams is very important to us. Visit [caferouge.com/covid-19-faqs](http://caferouge.com/covid-19-faqs) to see the steps we have put in place to make you feel safe when dining with us

## STARTERS

<b>OLIVES</b> (V) (VE) (GF) (300)	3.85
large green giarrafra olives	
<b>GARLIC SOURDOUGH FLATBREAD</b> (V)	5.95
~ add cheese (V)	1.50
<b>BREADED WHITEBAIT</b>	5.95
with lemon & coriander mayonnaise	
<b>FRENCH ONION SOUP</b> (CO)	6.85
with cheesy baguette croutons and fresh chives	
- (GF) when served without croutons and with gluten-free toast -	
<b>BABY CARROT &amp; SHALLOT TATIN</b> (V) (VE)	6.25
served with watercress and a drizzle of olive oil	
<b>CHICKEN LIVER PÂTÉ</b>	6.95
with red onion chutney, served with chargrilled sourdough bread	
<b>BREADED CAMEMBERT</b>	6.95
with plum & apple chutney	
<b>KING PRAWNS</b> (CO) (300)	7.95
in garlic & smoked chilli butter, served with baguette	
- (GF) when served with gluten-free toast -	
<b>GARLIC MUSHROOMS</b> (V) (CO) (300)	6.45
in a cèpe & garlic sauce on chargrilled sourdough bread	
- (GF) when served with gluten-free toast -	

## Something lighter

<b>NIÇOISE SALAD</b> (GF)	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	
<b>CAESAR SALAD</b> (CO) (300)	11.95
baby gem lettuce, avocado, anchovies and sourdough croutons, with Caesar dressing	
~ add chargrilled chicken 2.50	
- (GF) when served without croutons -	
<b>FISHCAKE &amp; FRITES</b>	10.95
Cod & haddock fishcake with watercress and tartare sauce	
<b>OMELETTE</b>	10.45
three free-range eggs with one topping of your choice. Served with house salad (V) (GF) (300) or frites	

### ADD EXTRA TOPPING (GF) 1.25 EACH

- ~ cheese (V)
- ~ spinach (V)
- ~ smoked salmon
- ~ mushrooms (V)
- ~ ham
- ~ tomatoes (V)

## BAGUETTES

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

<b>STEAK</b>	12.95
sliced Black Angus rump steak with red onion chutney, watercress and Dijon mayonnaise	
<b>CHARGRILLED CHICKEN</b>	12.45
with baby gem lettuce and Dijon mayonnaise	
<b>CAMEMBERT</b> (V)	10.95
with baby gem lettuce, tomatoes & red onion chutney	

## CLASSICS

<b>POULET BRETON</b> (GF)	14.95
roast chicken suprême with mushrooms, courgette, leeks and a herb & wine sauce with roast new potatoes, Chantenay carrots and radishes	
<b>BEEF BOURGUIGNON</b> (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	
<b>MOULES MARINIÈRES</b> (CO)	13.95
a 1 kilo pot of rope-grown Shetland mussels steamed to order, with cream, garlic, red onion, celery & white wine. Served with frites	
- (GF) when served with gluten-free bread instead of frites -	
<b>DEMI POULET</b> (CO)	14.95
half roast chicken marinated in garlic and herbs with thyme jus. Served with house salad (GF) or frites	
<b>SALMON</b>	14.95
oven baked and served with buttered seasonal vegetables, Anna potatoes and Béarnaise sauce	
<b>WILD MUSHROOM RISOTTO</b> (V) (VE) (GF)	12.95
Oyster, Shiitake & chestnut mushrooms, watercress and baby spinach	
<b>LEFFE BEER BATTERED FISH</b>	13.95
with frites and tartare sauce	
<b>DUCK CONFIT</b>	15.95
slow-cooked Brittany duck leg with Anna potatoes, wilted baby spinach and cherry or orange sauce	

## BURGERS

Served with your choice of house salad (V) or frites. Upgrade to sweet potato frites for 1.00

<b>BEEF BOURGUIGNON BURGER</b> (CO)	14.95
6oz Black Angus beef burger topped with crispy bacon, red wine braised onions, Raclette cheese, Comté cheese & truffle sauce and a cèpe mushroom ketchup, served in a brioche bun	
- (GF) when served with salad and in a gluten-free bun -	
<b>CHARGRILLED CHICKEN BURGER</b> (CO)	13.95
with roasted red pepper, baby gem lettuce and plum tomato in a soft bun with a choice of classic or sriracha mayonnaise	
- (GF) when served with salad and in a gluten free bun -	
<b>SPICY CHICKPEA BURGER</b> (V) (VO)	11.95
chickpea, pepper and sweetcorn burger with sesame seed crumb, baby gem lettuce, plum tomato and tomato tapenade in a soft bun	
- (VE) when served with salad -	
<b>BLACK ANGUS BURGER</b> (VO) (CO)	13.95
6oz beef burger with baby gem lettuce and plum tomato in a chargrilled brioche bun with Dijon mayonnaise	
- (GF) when served with salad and in a gluten free bun -	
- (VE) with vegan burger, served with salad and in a soft bun -	

### ADD EXTRA TOPPING (GF) 1.25 EACH

- ~ fried free-range egg (V)
- ~ smashed avocado (V) (VE)
- ~ red onion chutney (V) (VE)
- ~ bacon
- ~ Camembert (V)
- ~ blue cheese (V)

## STEAK FRITES

**Our Black Angus steaks are aged for 35 days for fantastic flavour, taste and texture.**

Served with your choice of house salad (GF) (300) or frites.  
 Upgrade to sweet potato frites for 1.00.  
 Complimentary garlic butter available on request.

<b>5OZ MINUTE STEAK</b> (CO)	12.95
best served: rare - pink in the middle	
<b>8OZ SIRLOIN</b>	19.95
best served: medium rare - medium	

### SAUCES 2.25 EACH

- ~ peppercorn
- ~ Béarnaise (GF)

## CROQUES

Classic grilled sourdough sandwich topped with melted cheese and béchamel sauce. Served with your choice of house salad (V) or frites. Upgrade to sweet potato frites for 1.00

<b>MONSIEUR</b>	10.65
smoked ham	
<b>MADAME</b>	11.95
smoked ham with a fried free-range egg	
<b>MADMOISELLE</b> (V)	10.95
chargrilled courgette, roasted red pepper, sundried tomatoes, fresh basil and Dijon mayonnaise	

## SIDES

<b>SWEET POTATO FRITES</b>	4.50
<b>HALLOUMI FRITES</b>	4.95
<b>FRITES</b>	3.50
<b>HOUSE SALAD</b> (V) (VE) (GF) (300)	3.25
<b>GREEN BEANS</b> (V) (GF) (300)	3.25
<b>BAGUETTE &amp; BUTTER</b> (V)	2.95
<b>FROMAGE FRITES</b>	3.95
<b>CHEESY ALIGOT MASHED POTATOES</b> (V) (GF)	3.95

## DESSERTS

<b>HOT CHOCOLATE FONDANT</b> (V)	6.50
with vanilla ice cream	
<b>LEMON TARTE</b> (V) (GF)	5.95
with vanilla crème fraîche	
<b>ICE CREAM</b> (V) (VO) (GF)	4.95
two scoops of: vanilla, chocolate, strawberry or salted caramel	
- (VE) when you ask for vegan vanilla ice cream -	
<b>SORBET</b> (V) (VE) (GF)	4.95
two scoops of: lemon or mango sorbet	
<b>BLACK FOREST MOUSSE</b> (V) (GF)	5.95
French Valrhona dark chocolate mousse layered with a juicy red cherry compote	



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(V) Suitable for vegetarians (VO) Can be made vegan on request (VE) Suitable for vegans (CO) Can be made gluten-free on request (GF) Gluten-free (300) Under 300 calories (600) Under 600 calories.  
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 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.

## SPARKLING

	125ml	bottle
PROSECCO / VENETO, ITALY	5.95	26.95
PIPER-HEIDSIECK BRUT, CHAMPAGNE / FRANCE		36.95
PIPER-HEIDSIECK ROSÉ SAUVAGE BRUT, CHAMPAGNE / FRANCE		36.95
PIPER-HEIDSIECK VINTAGE BRUT, CHAMPAGNE / FRANCE		46.95

## WHITE WINES

### RECOMMENDATIONS

	175ml	250ml	bottle
VIOGNIER / LANGUEDOC, FRANCE <i>full-bodied with an attractive fruity freshness and hints of apricot, peach and violet</i>	6.25	8.95	25.95

### LIGHT & CRISP

	175ml	250ml	bottle
PINOT GRIGIO / VENETO, ITALY	5.75	7.95	22.95
CUVÉE MAISON VIN BLANC	5.15	6.45	17.45
PICPOUL DE PINET / LANGUEDOC, FRANCE	5.95	8.45	24.75
SAUVIGNON BLANC / FRANCE	5.65	7.45	19.95

### FRUITY & AROMATIC

	175ml	250ml	bottle
MARLBOROUGH SAUVIGNON BLANC / NEW ZEALAND	6.95	9.75	27.95
CHABLIS / BURGUNDY, FRANCE			32.95

## ROSÉ WINES

	175ml	250ml	bottle
PINOT GRIGIO ROSÉ / VENETO, ITALY	5.95	8.45	24.75
CUVÉE MAISON VIN ROSÉ	5.15	6.45	17.45
PROVENÇAL ROSÉ / PROVENCE, FRANCE			32.95

## RED WINES

### RECOMMENDATIONS

	175ml	250ml	bottle
MALBEC / MENDOZA, ARGENTINA <i>full-bodied with juicy blackberry &amp; blackcurrant flavours and a delicate hint of liquorice. The perfect balance between acidity and tannins with a gentle, soft finish</i>	5.95	7.95	22.95

### SMOOTH & ROUND-BODIED

	175ml	250ml	bottle
RIOJA CRIANZA / RIOJA, SPAIN	6.95	9.75	27.95
PINOT NOIR / FRANCE	7.25	9.95	28.95
CUVÉE MAISON VIN ROUGE	5.15	6.45	17.45
MERLOT / FRANCE	5.65	7.45	19.95

### RICH & FULL-BODIED

	175ml	250ml	bottle
CÔTES DU RHÔNE / RHÔNE, FRANCE	6.25	8.95	25.95
CROZES-HERMITAGE / RHÔNE, FRANCE			32.95

## BEERS & CIDER

All 330ml  
except Stella Cidre (500ml)

STELLA ARTOIS 4.6%	4.95	FRÜLI 4.1%	4.95
BREWDOG		strawberry wheat beer	
NANNY STATE 0.5%	3.95	VEDETT IPA 5.5%	4.95
low alcohol craft beer			
STELLA CIDRE 4.5%	5.15	VEDETT SESSION IPA 2.7%	4.85
crisp and refreshing			
European-style cider		BELLEROSE BIÈRE BLONDE	5.95
CORONA 4.5%	4.95	multi-award winning French craft	
LEFFE BLONDE 6.6%	5.15	beer, brewed with three different	
natural golden Abbey beer		hops collected from three continents	
STELLA ARTOIS 4.6%	4.95	GOOSE ISLAND	
gluten-free		MIDWAY SESSION IPA 4.1%	5.25

## SOFT DRINKS

CITRON PRESSÉ	2.85
pressed lemons, just add water and gomme syrup to taste	
JUICES	2.85
orange / apple / cranberry	
COCA-COLA ZERO SUGAR, DIET COKE, LEMONADE	2.85
COCA-COLA	2.95
ORANGINA	2.85
MINERAL WATER STILL OR SPARKLING	330ml 2.70 750ml 4.45

## GIN BLOOMS

A 50ml serve in our iconic gin bloom glass

TANQUERAY	8.95
BOMBAY SAPPHIRE	7.95
BEEFEATER PINK	7.55
BEEFEATER BLOOD ORANGE	7.55
HENDRICK'S	7.95
BEEFEATER	6.95
NON-ALCOHOLIC CEDER'S	6.95

Choose your tonic:

SCHWEPES TONIC  
~ classic ~ slimline

\*Gin measures are also available in single 25ml

## COCKTAILS

MOJITO	6.95
Havana Club rum, lime, mint and soda. Choose from: ~ classic ~ passion fruit	
APEROL SPRITZ	6.95
Prosecco, Aperol and orange slice	
KIR ROYALE	5.95
Prosecco and Chambord raspberry liqueur	
PASSION FRUIT MARTINI	6.95
Absolut vodka, passion fruit and a shot of Prosecco	
BAILEYS ESPRESSO MARTINI	5.95
with Bailey's, Vodka and Espresso coffee	
PINK GIN COSMOPOLITAN	6.95
Beefeater London Pink gin with cranberry juice, orange juice and lime	
GREY GOOSE PEAR SPRITZ	7.45
light & floral St-Germain mixed with fruity pear Grey Goose La Poire vodka and a splash of lime	
ST-GERMAIN SPRITZ	6.25
delicate St-Germain Elderflower Liqueur topped with Prosecco and soda	

## MOCKTAILS

FRENCH GARDEN FIZZ	3.50
elderflower petal, fresh mint, lemon and lime juice	
PASSION FRUITINI	3.50
passion fruit, mango and a touch of lime topped with soda water	
PINK LEMONADE	3.50
our twist on the traditional lemonade	
CEDER'S & TONIC	6.95
non-alcoholic alt-gin made with classic gin botanicals and pristine Swedish water, served with Schweppes tonic	



Full allergen menus available on our website via the QR code on the left.

All prices are in £ and include VAT. Wines by the glass are also available in 125ml. Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.

## PETIT MENU

**3 COURSES & DRINK 5.95**

PERFECT FOR MINI GUESTS FROM 2 TO 6 YEARS OLD

### 1 STARTERS

BAGUETTE SLICE & CRUDITÉS (V) (GF)

- (GF) when served without baguette -

### 2 MAINS

MACARONI PASTA (V)

~ Mac 'n' cheese  
~ Mac 'n' tomato passata

CHICKEN CRUNCHIES

3 breaded mini fillets with frites,  
peas and sweetcorn

FISH GOUJONS

with frites, peas and sweetcorn

SAUSAGES & MASH

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

CHICKEN CAESAR SALAD (GF)

chargrilled chicken breast strips,  
baby gem lettuce, avocado and  
homemade sourdough croutons  
with Caesar dressing

- (GF) when served without croutons -

### 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)

with vanilla ice cream

FRUIT ICE LOLLY (V) (GF)

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

## GRANDE MENU

**3 COURSES & DRINK 7.95**

PERFECT FOR GUESTS FROM 7 TO 12 YEARS OLD

### 1 STARTERS

BAGUETTE SLICE & CRUDITÉS (V) (GF)

- (GF) when served without baguette -

GARLIC BREAD (V)

### 2 MAINS

MACARONI PASTA (V)

~ Mac 'n' cheese  
~ Mac 'n' tomato passata

CHICKEN CRUNCHIES

5 breaded mini fillets  
with frites, peas and sweetcorn

FISH GOUJONS

with frites, peas and sweetcorn

CHICKEN CAESAR SALAD (GF)

chargrilled chicken breast strips,  
baby gem lettuce, avocado and  
homemade sourdough croutons  
with Caesar dressing

- (GF) when served without croutons -

BURGER

4oz prime beef burger on a soft bun  
with plum tomato, lettuce and frites

### 4 DRINKS

JUICE

apple or orange

MILK

glass of semi-skimmed milk

ROBINSONS 

choose from: apple & blackcurrant  
or orange squash



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