

ALL DAY MENU



Starters

OLIVES (VE) (GF)	3.95
large green Giarraffa olives	
GARLIC SOURDOUGH FLATBREAD (V)	6.45
- add cheese (V) 1.50	
GARLIC MUSHROOMS (V) (GF)	6.65
in a cèpe and garlic sauce on chargrilled sourdough bread	
FRENCH ONION SOUP (GF)	7.25
with cheesy baguette croûtons and fresh chives	
KING PRAWNS (GF)	8.45
in garlic and smoked chilli butter, served with baguette	
(NEW) CALAMARI	7.75
fried squid pieces with garlic aioli	
CHICKEN LIVER PÂTÉ (GF)	6.95
with red onion chutney, served with chargrilled sourdough bread	
BREADED CAMEMBERT	7.45
with cranberry and redcurrant chutney	

Lighter Bites

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	
(NEW) FISHCAKE AND FRITES	11.95
homemade salmon and dill fishcake with poached egg, frites and tartare sauce	
CAESAR SALAD (GF)	11.95
baby gem lettuce, avocado, anchovies and sourdough croûtons, with Caesar dressing - add chargrilled chicken 2.50	
NIÇOISE SALAD (GF)	14.95
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 (GF). Served with your choice of house salad (GF) or frites. Upgrade to sweet potato frites for 1.00. Add Béarnaise (GF) or peppercorn sauce for 2.25

5oz MINUTE STEAK	13.45
Black Angus steak, best served: rare - pink in the middle	
8oz SIRLOIN STEAK	20.95
Black Angus steak, best served: medium rare - medium	
(NEW) 7oz FILLET STEAK	25.95
Black Angus steak, best served: medium rare - medium	

Classics

MOULES MARINIÈRES (GF)	14.95
Shetland mussels steamed to order, with cream, garlic, shallots, thyme and white wine. Served with frites	
(FAVOURITE) BEEF BOURGUIGNON (GF)	16.95
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	
DEMI POULET (GF)	14.95
half roast chicken marinated in garlic and herbs with thyme jus. Served with house salad (GF) or frites	
DUCK CONFIT	16.75
slow-cooked Brittany duck leg with Anna potatoes, wilted baby spinach and cherry sauce	
SALMON	15.75
oven baked and served with buttered seasonal vegetables, Anna potatoes and Béarnaise sauce	
LEFFE BEER BATTERED FISH	14.95
with frites and tartare sauce	
WILD MUSHROOM RISOTTO (VE) (GF)	13.95
oyster, shiitake and chestnut mushrooms, watercress and baby spinach	

Burgers

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

BLACK ANGUS BURGER (GF)	13.95
6oz beef burger with baby gem lettuce, red onion, tomato and Dijon mayonnaise. Served in a brioche bun	
BEEF BOURGUIGNON BURGER (GF)	15.45
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 (GF)	13.95
with roasted red pepper, baby gem lettuce, tomato in a floured bun with your choice of classic or sriracha mayonnaise	
(NEW) BEYOND MEAT VEGAN BURGER (VE)	13.95
Beyond Meat vegan burger, tomato tapenade, guacamole, baby gem lettuce, red onion and tomato, in a floured bun. Served with house salad	
SPICY CHICKPEA BURGER (V) (VO)	13.95
chickpea, pepper and sweetcorn burger with sesame seed crumb, baby gem lettuce, tomato and tomato tapenade, in a floured bun - (VE) when served with salad -	

ADD EXTRA TOPPINGS 1.50 EACH:
- bacon (GF) - blue cheese (V) (GF) - Camembert (V) (GF)
- guacamole (VE) (GF) - egg (V) (GF)

Baguettes

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

CAMEMBERT V	11.75
with baby gem lettuce, tomatoes and red onion chutney - V when served with house salad	
CHARGRILLED CHICKEN	12.45
with baby gem lettuce and Dijon mayonnaise	
STEAK	13.45
sliced Black Angus rump steak with red onion chutney, watercress and Dijon mayonnaise	

Croques

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	10.45
smoked ham	
MADAME	11.95
smoked ham with a fried egg	
MADEMOISELLE V	11.95
chargrilled courgette, roasted red pepper, sundried tomatoes, fresh basil and Dijon mayonnaise - V when served with house salad	

Sides

BAGUETTE AND BUTTER V	3.25
FRITES	3.95
HALLOUMI FRITES	4.95
SWEET POTATO FRITES	4.95
FRITES AU FROMAGE	4.95
FRENCH BEANS V GF	3.95
HOUSE SALAD VE GF	3.95
CHEESY ALIGOT MASHED POTATOES V GF	3.95

Desserts

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

HOT CHOCOLATE FONDANT V	6.75
with vanilla ice cream	
LEMON TART V GF	6.25
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	



GIN BLOOMS

a 50ml serve with Schweppes classic or slimline tonic in our iconic gin bloom glass

Upgrade your tonic to Fever-Tree for 50p:
choose from: Mediterranean or Elderflower

BEEFEATER	6.95
BEEFEATER BLOOD ORANGE	7.65
BEEFEATER PINK	7.65
BOMBAY SAPPHIRE	7.95
HENDRICK'S	7.95
CITADELLE JARDIN D'ETE	8.45

Cocktails

KIR ROYALE	5.95
Chambord raspberry liqueur and Prosecco	
ELDERFLOWER ST-GERMAIN SPRITZ	6.45
St. Germain elderflower liqueur, Prosecco and soda	
APEROL SPRITZ	6.95
Aperol, Prosecco, soda and an orange slice	
FRENCH MARTINI	6.75
vodka, Chambord and pineapple	
PINK GIN SPRITZ	6.95
Beefeater London pink gin, soda and strawberry	
MOJITO	6.95
Havana Club rum, lime, mint and soda. Choose classic or passion fruit	
ESPRESSO MARTINI	7.95
vodka, coffee liqueur and espresso	
GREY GOOSE AND PEAR SPRITZ	7.75
Grey Goose La Poire vodka, elderflower liqueur, soda and a splash of lime	
PASSION FRUIT MARTINI	7.95
vodka, passion fruit and a shot of Prosecco	

Mocktails

FRENCH GARDEN FIZZ	3.95
elderflower, fresh mint, lemon and lime juice, soda	
PASSION FRUITINI	3.95
passion fruit and mango puree, lime, soda	
TROPICAL FIZZ	3.95
pineapple, lemon and lime, soda	
BERRY COLA	3.95
berries and Coca-Cola	
CEDER'S AND SCHWEPES	5.95
non-alcoholic gin served with Schweppes tonic	

V Suitable for vegetarians. **VO** 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 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.



DRINKS



White Wines

	175ml	250ml	bottle
BELLEVIGNE BLANC VIN DE FRANCE /FRANCE <i>fresh and crisp with a mineral finish</i>	5.45	7.25	18.95
BELCHAPEL SAUVIGNON BLANC VIN DE FRANCE /FRANCE <i>elegant with sweet ripe fruit character</i>	5.75	7.75	19.95
RARE VINEYARDS MARSANNE-VIOGNIER, PAYS D'OC /FRANCE <i>bright and refreshing with citrus and floral notes</i>	5.95	7.95	21.95
PENDENZA PINOT GRIGIO /ITALY <i>lemony on the nose with notes of fresh green apple</i>	6.65	8.75	24.95
PICPOUL DE PINET, BELLE PERLE /FRANCE <i>dry, fresh and zesty with balanced acidity and mineral notes on the finish</i>	6.95	9.25	25.75
BOUCHARD AÎNÉ AND FILS CHARDONNAY, VIN DE FRANCE /FRANCE <i>full bodied and fresh with citrus and mineral notes and a touch of stone fruit</i>	6.65	8.75	24.95
LEEFIELDS STATION SAUVIGNON BLANC /NEW ZEALAND <i>medium body with aromas of blossom and grapefruit balanced by crisp acidity</i>	7.45	9.95	27.95
GAVI, LA DORIA, CASCINA LA DORIA /ITALY <i>dry and crisp in a delicate, flowery style with apple and citrus flavours</i>	7.95	10.45	29.95
PACO AND LOLA LOLO TREE ALBARIÑO, RÍAS BAIXAS /SPAIN <i>crisp and elegant, with powerful flavours of pineapple and a hint of lime zest</i>	8.25	10.75	30.95
SANCERRE, LES COLLINETTES, JOSEPH MELLOTT /FRANCE <i>bursting with green apple and lemon peel flavours along with notes of dried fruits</i>	-	-	33.95
CHABLIS, LES SÂREMENTS, VIGNERONS DE CHABLIS /FRANCE <i>aromas of white flowers alongside notes of honey and vanilla</i>	-	-	34.95

Sparkling

	125ml	bottle
PROSECCO /ITALY <i>crisp with ripe apricot and zesty lemon notes</i>	6.25	29.95
PROSECCO ROSÉ /ITALY <i>fragrant and fruity with notes of strawberries and raspberries</i>	6.45	30.95
PIPER-HEIDSIECK BRUT, CHAMPAGNE /FRANCE <i>pale and golden with intense notes of almonds and fresh hazelnuts and flavours of fresh pears</i>	-	44.95
PIPER-HEIDSIECK ROSÉ SAUVAGE BRUT, CHAMPAGNE /FRANCE <i>lively and well-balanced with aromas of blackberry, blackcurrant and strawberry</i>	-	44.95
PIPER-HEIDSIECK VINTAGE 2012, CHAMPAGNE /FRANCE <i>a rich golden colour with fresh aromas of lime, tangerines, and a hint of almond and honey</i>	-	49.95

Red Wines

	175ml	250ml	bottle
BELLEVIGNE ROUGE VIN DE FRANCE /FRANCE <i>beautiful balance deep red fruit and soft tannins</i>	5.45	7.25	18.95
BELCHAPEL MERLOT IGP PAYS D'OC /FRANCE <i>soft and elegant with ripe damson fruit character and long finish</i>	5.65	7.55	19.45
ÉLEVÉ MALBEC, PAYS D'OC /FRANCE <i>velvety, fruit driven wine, with bramble fruit and violet aromas and a spicy finish</i>	5.95	7.95	21.95
SON EXCELLENCE CABERNET SAUVIGNON, PAYS D'OC /FRANCE <i>smooth and fruity with blackcurrant and bramble fruit</i>	6.45	8.45	23.95
J MOREAU ET FILS MERLOT, VIN DE FRANCE /FRANCE <i>soft and juicy with ripe berry fruit and just a touch of oak</i>	6.95	9.25	25.75
CÔTES DU RHÔNE QUATRE CEPAGES /FRANCE <i>rich and full bodied with spicy red berry flavours and a hint of spice</i>	7.25	9.65	26.95
FAMILIA ZUCCARDI BRAZOS MALBEC, UCO VALLEY, MENDOZA /ARGENTINA <i>cherry, plum and blackberry flavours with a medium body and a spicy finish</i>	7.75	10.25	28.95
DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL /SPAIN <i>abundant raspberry aromas with sumptuous cherry flavours and a touch of pepper</i>	7.85	10.35	29.45
SAINTE MARIE DES CROZES EN RÉBELLION ORGANIC PINOT NOIR, PAYS D'OC /FRANCE <i>a lighter bodied style, with balanced notes of liquorice and caramel</i>	7.95	10.45	29.95
CROZES HERMITAGE LA MAURELLE /FRANCE <i>concentrated and intense, with plenty of ripe fruit and warm spice and a long lingering finish</i>	-	-	34.95
CHÂTEAUNEUF-DU-PAPE, LES CLÉS DE LA TOUR, ORGANIC, OGIER /FRANCE <i>bright, powerful flavours of black cherries and blackcurrants alongside warm spice and savoury notes</i>	-	-	44.95

Rosé Wines

	175ml	250ml	bottle
ESPRIT SOLEIL CINSULT ROSÉ IGP PAYS D'OC /FRANCE <i>pale pink with fresh fruit notes of ripe cherries</i>	5.75	7.75	19.95
PENDENZA PINOT GRIGIO ROSATO /ITALY <i>bright and fruity with floral aromas, and flavours of peach, apricot and raspberry</i>	6.45	8.45	23.95
COTEAUX VAROIS EN PROVENCE ROSÉ, REFLET, ESTANDON /FRANCE <i>beautifully pale with hints of freshly picked red fruits and delicate flavours of strawberry</i>	7.95	10.45	29.95
CÔTES DE PROVENCE ROSÉ PURE, MIRABEAU /FRANCE <i>intense aromas of strawberries and raspberries with a crisp, dry finish</i>	-	-	34.95

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Cocktails

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St. Germain elderflower liqueur, Prosecco and soda	
APEROL SPRITZ	7.45
Aperol, Prosecco, soda and an orange slice	
FRENCH MARTINI	7.25
vodka, Chambord and pineapple	
PINK GIN SPRITZ	7.35
Beefeater London pink gin, soda and strawberry	
MOJITO	7.35
Havana Club rum, lime, mint and soda. Choose classic or passion fruit	
ESPRESSO MARTINI	7.95
vodka, coffee liqueur and espresso	
GREY GOOSE AND PEAR SPRITZ	8.25
Grey Goose La Poire vodka, elderflower liqueur, soda and a splash of lime	
PASSION FRUIT MARTINI	8.45
vodka, passion fruit and a shot of Prosecco	

Mocktails

FRENCH GARDEN FIZZ	4.25
elderflower, fresh mint, lemon and lime juice, soda	
PASSION FRUITINI	4.45
passion fruit and mango puree, lime, soda	
TROPICAL FIZZ	4.25
pineapple, lemon and lime, soda	
BERRY COLA	3.95
berries and Coca-Cola	
CEDER'S AND SCHWEPES	5.95
non-alcoholic gin served with Schweppes tonic	

Beers and Ciders

STELLA ARTOIS 4.6% ABV 330ml	5.25
STELLA ARTOIS GLUTEN FREE 4.6% 330ml	5.25
STELLA ARTOIS 0% 330ml	4.65
STELLA CIDRE 4.5% 500ml	5.95
STELLA CIDRE RASPBERRY 4.0% 500ml	5.95
LEFFE BLONDE 6.6% 330ml	5.45
BELLEROSE BIÈRE BLONDE 6.5% 330ml	6.25
VEDETT IPA 5.5% 330ml	5.45
GOOSE ISLAND SESSION IPA 4.1% 330ml	5.75
CORONA 4.5% 330ml	5.15
FRÜLI 4.1% 330ml	5.25
BREWDOG PUNK AF 0.5% 330ml	4.65

Soft Drinks

DIET COKE, COCA-COLA ZERO, LEMONADE	3.15
COCA-COLA	3.25
ORANGINA	3.35
CITRON PRESSÉ	3.25
pressed lemons; just add water and sugar syrup to taste	
JUICES	3.15
choose from: orange, apple, cranberry	
MINERAL WATER	330ml 2.85
choose from: still or sparkling	750ml 4.95
CAWSTON PRESS SPARKLING RHUBARB	3.35
CAWSTON PRESS SPARKLING CLOUDY APPLE	3.35
CAWSTON PRESS SPARKLING ELDERFLOWER	3.35



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CAFÉ ROUGE
BREAKFAST



BREAKFAST

Savoury

THE ROUGE BREAKFAST 8.95

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

ROUGE VEGETARIAN (V) (GO) 7.95

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) 6.95

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

GRAND BREAKFAST 12.95

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

SMASHED AVOCADO (GO) 6.95

on brown sourdough toast, topped with your choice of:
- vine tomatoes (VE) - smoked salmon
- (GF) when served with gluten-free toast -

EGGS YOUR WAY (GO) 6.95

served with brown sourdough toast and your choice of:
- 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

CROQUES

classic grilled sourdough sandwich topped with melted cheese and béchamel sauce, served with house salad or frites

- MONSIEUR 10.45

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 (GO) 13.95

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

ADD EXTRA TOPPINGS 1.50 EACH:

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



Sweet

PASTRIES (V)

- croissant 2.60
- pain au chocolat 2.90
- pain aux raisins 2.90
- almond croissant 2.90

FRESH FRUIT SALAD (VE) (GF) 5.25

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 (VE)

Kids 5.45

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 (GO)

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

KIDS' VEGGIE BREAKFAST (V) (GO)

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

PANCAKES (VE)

with fresh fruit and fruit compote

- (V) Suitable for vegetarians. (VO) 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.

Fizz

MIMOSA 6.25

orange juice and Prosecco

PROSECCO 6.25

start your day with a glass of fizz!

Soft Drinks and Juices

CITRON PRESSÉ 3.25

pressed lemons; just add water and sugar syrup to taste

JUICES 3.15

choose from: orange, apple, cranberry

ORANGINA 3.35

DIET COKE, COCA-COLA ZERO, LEMONADE 3.15

COCA-COLA 3.25

MINERAL WATER 330ml 2.85

choose from: still or sparkling 750ml 4.95

CAWSTON PRESS SPARKLING 3.35

choose from: rhubarb, cloudy apple or elderflower

Hot Drinks

CAFÉ AU LAIT 2.95

CAPPUCCINO 2.95

FLAT WHITE 2.95

AMERICANO 2.75

ESPRESSO make it a double for 60p 2.45

MACCHIATO make it a double for 60p 2.45

MOCHA 2.95

HOT CHOCOLATE 2.95

FRESH MINT TEA 2.75

TEA 2.65

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



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