

BREAD & NIBBLES

ROUGE OLIVES

mixed Mediterranean olives with parsley and garlic

CLASSIC BAGUETTE

served with butter and a choice of:

- ~ supergreen pesto
- ~ smoked harissa hummus

NEW ARTISAN FLATBREAD

- ~ **À L'AIL**: garlic butter  add Emmental cheese 
- ~ **MEDITERRANEAN**: chargrilled pepper, aubergine and courgette 
- ~ **SOBRASADA**: ground spicy sausage, sundried tomato and goats' cheese

SHARING BOARD

baked Brittany Camembert, Toulouse sausages, crunchy crudités, smoked harissa hummus, olives and garlic flatbread

STARTERS

CREVETTES

king prawns in garlic & smoked chilli butter with baguette

SOUPE À L'OIGNON

rustic French onion soup with sourdough croutons and Emmental cheese, served with baguette

NEW SOUPE À L'AIL

French garlic soup served with toasted sourdough

PÂTÉ

potted smooth chicken liver pâté, shallot & raisin chutney with chargrilled sourdough bread

CHAMPIGNONS À L'AIL

chestnut mushrooms in a cèpe & garlic sauce on chargrilled sourdough bread

CAMEMBERT

warm breaded Camembert with cranberry & redcurrant sauce

TIAN OF CRAB & AVOCADO

homemade tian with layers of seasoned avocado and Devon crab meat with coriander mayonnaise, served with chargrilled sourdough bread

BAGUETTES

All served with frites or house salad

POULET

chargrilled chicken breast, baby gem lettuce and Dijon mayonnaise

NEW GRILLED VEGETABLE & HALLOUMI

grilled peppers, courgettes, aubergines and halloumi with smoked harissa hummus and coriander cress

NEW TOULOUSE SAUSAGE & CARAMELISED ONION

Toulouse sausage, caramelised onion, watercress and Dijon mayonnaise

STEAK

sliced British rump steak with caramelised onion, watercress and Dijon mayonnaise

MAINS

POULET BRETON

roast chicken suprême with mushrooms, courgettes, leeks and herb & wine sauce with herb mash

BŒUF BOURGUIGNON

slow-cooked beef in a red wine sauce with smoked bacon, mushrooms, roasted carrots, herb mash and crispy onions

NEW SMOKED COD CASSOULET

oak smoked cod loin with tomato & three bean cassoulet, tenderstem broccoli and green beans

MOULES

rope grown Shetland mussels steamed to order and served with frites. Choose from:

- ~ **MARINIÈRE**: cream, garlic, shallots, celery & white wine
- ~ **PROVENÇAL**: tomato, basil, garlic, shallot, celery & white wine

DEMI POULET

half roast chicken marinated in garlic and herbs with thyme jus. Served with frites or house salad

NEW CRÊPE AUX CHAMPIGNONS

baked crêpe filled with chestnut mushrooms, leeks, Emmental cheese, goats' cheese and a Mornay sauce. Served with frites or house salad

POISSON FRITES

lightly fried hake fillet in panko breadcrumbs with frites and pea & mint purée

MOROCCAN VEGETABLE TAGINE

roasted courgette, carrots, butternut squash, baby spinach and chickpeas with toasted almonds and coriander chutney. Served with spiced coriander couscous

CONFIT DE CANARD

slow-cooked Brittany duck leg with dauphinoise potatoes, mixed greens and cherry or orange sauce

LIGHTER BITES

SALADE DE POULET

chargrilled chicken, pancetta, baby gem lettuce, watercress, avocado, heirloom tomatoes and chives with French vinaigrette

NEW GARDEN SALAD

heirloom tomatoes, frisée, watercress, radish, shallot, green beans and chives

~ add chargrilled chicken breast 2.50

~ add goats' cheese  1.50

~ add hot smoked salmon 3.00

SALADE CÉSAR

avocado, baby gem lettuce, anchovies and homemade sourdough croutons, with Caesar dressing

~ add chargrilled chicken breast 2.50

SALADE NIÇOISE

chargrilled yellow fin tuna steak, new potatoes, green beans, avocado, heirloom tomatoes, shallots, anchovies, black olives, soft boiled free range egg. Dressed with olive oil and parsley

OMELETTE

three free range eggs with a choice of Emmental cheese, ham, smoked salmon or mushroom. Served with frites or house salad

SIDES

FRITES

TENDERSTEM BROCCOLI

DAUPHINOISE POTATOES

HEIRLOOM TOMATO & SHALLOT SALAD

HALLOUMI FRITES

HOUSE SALAD

GREEN BEANS

STEAK FRITES

All of our steaks are sourced from trusted British farms where British breeds are reared on a natural diet of grass and grain. The meat is then aged for 35 days for fantastic flavour, taste and texture

Served with frites or house salad

8OZ SIRLOIN



5OZ 'MINUTE' RUMP

10OZ RIB-EYE

7OZ FILLET

Complimentary garlic butter available on request

SAUCES

- ~ Béarnaise
- ~ beef dripping Merlot gravy 
- ~ Roquefort 
- ~ peppercorn

BURGERS

Served with frites or house salad 

NEW POULET BURGER

chargrilled chicken breast with roasted red peppers, baby gem lettuce and plum tomato in a toasted brioche bun with a choice of classic or sriracha mayonnaise












NEW SPICY CHICKPEA BURGER

chickpea, pepper and sweetcorn burger with sesame seed crumb, baby gem lettuce, plum tomato and red pepper tapenade in a soft sourdough bun

ROUGE BURGER

6oz Black Angus beef burger with baby gem lettuce and plum tomato in a toasted brioche bun with Dijon mayonnaise

ADD TOPPINGS TO ANY BURGER

- ~ fried free range egg  
- ~ grilled halloumi  
- ~ smashed avocado  
- ~ sweet cure bacon 
- ~ caramelised onions 
- ~ Camembert 
- ~ Portobello mushroom  

CROQUES

Our classic grilled Emmental cheese sandwich on sourdough with béchamel sauce, served with frites or house salad

MONSIEUR

smoked ham

MADAME

smoked ham with a fried free range egg

NEW PORTOBELLO MUSHROOM

with baby spinach, goats' cheese and a drizzle of truffle oil

NEW HOT SMOKED SALMON

with garlic cream cheese and chives




NEW CHICKEN CLUB

with crispy pancetta, baby gem lettuce and sundried tomato béchamel

We are proud to have been recognised by the MSC for our certified ocean friendly seafood. All our mussels, hake and cod are fully traceable all the way back to MSC certified sustainable fisheries.



MSC-C-56210

 Suitable for vegetarians  Suitable for vegans  Can be made gluten free on request. Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.

All of our dishes are made in the kitchen where nuts are commonly used, so may unfortunately contain traces of these products. Olives may contain stones, fish and meat dishes may contain bones, and all dishes may contain items not mentioned in the menu descriptors. All prices include VAT at the current rate. All steak weights provided are average weight before cooking.

GIN BLOOMS

Beefeater London dry gin, double measure* served with our handcrafted signature flavoured tonic

NEW PINK G&T

Beefeater London Pink gin with Schweppes tonic and a strawberry garnish

ELDERFLOWER

with a delicate sweet flavour of elderflower petals

GRAPEFRUIT & ORANGE

bursting with bold citrus and grapefruit flavours

CUCUMBER & WATERMELON

teeming with fresh cucumber and juicy watermelon

POMEGRANATE

bold and aromatic, brimming with pomegranate flavour

Make it special with Hendrick's Gin

WHITE WINES

CRISP & FRESH

CUVÉE DE MAISON BLANC

Aromatic, fruity

SAUVIGNON BLANC

FRANCE

crisp, gooseberries, herbs

PINOT GRIGIO

off-dry, peach, citrus

CHABLIS

BURGUNDY, FRANCE

elegant, well balanced, crisp

SOFT & JUICY

SAUVIGNON BLANC, COTE

LAVANDE PAYS D'OC, FRANCE

dry, elegant, grapefruit

CHARDONNAY

PAYS D'OC, FRANCE

smooth, refreshing, apple

GREAT WITH CHICKEN

COTES DU RHONE

RHONE, FRANCE

floral, mineral, well balanced

PULIGNY-MONTRACHET

BURGUNDY, FRANCE

elegant, rich, smooth

AROMATIC & FRUITY

CHENIN BLANC

STELLENBOSCH, SOUTH AFRICA

ripe, tropical, citrus

PICPOUL DE PINET

LANGUEDOC, FRANCE

bright, fresh, citrus

PERFECT WITH SEAFOOD

SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

classic, tropical fruits, gooseberry

MOCKTAILS

FRENCH GARDEN FIZZ

elderflower petal, fresh mint, lemon and lime juice

PEACH ICED TEA

a refined classic

PINK LEMONADE

our twist on the traditional lemonade

MIXED BERRY SPRITZ

packed with red dark fruits and a touch of lemon

APPLE & POMEGRANATE

sweet and delicate

FRESH ORANGE JUICE, PRESSED APPLE JUICE

ORANGINA, ORANGINA LIGHT

BELU MINERAL WATER still or sparkling 330ml or 750ml

We're proud to serve Belu water who give 100% of its profits to WaterAid

SOFT DRINKS

GRAPEFRUIT, TOMATO, CRANBERRY JUICE

COCA-COLA ZERO SUGAR, DIET COKE, LEMONADE

COCA-COLA

CITRON PRESSÉ

pressed lemons, just add water and gomme syrup to taste

FIZZ

PROSECCO EXTRA DRY VENETO, ITALY

light and fruity

PIPER-HEIDSIECK ROSÉ SAUVAGE BRUT

CHAMPAGNE, FRANCE

vibrant and expressive

PIPER-HEIDSIECK BRUT

CHAMPAGNE, FRANCE

structured and elegant

PIPER-HEIDSIECK VINTAGE BRUT

CHAMPAGNE, FRANCE

rich and generous

ROSÉ WINES

CUVÉE DE MAISON ROSÉ

soft, fruity

SYRAH, COTE

LAVANDE ROSÉ FRANCE

dry, mouth-watering, fruity

PINOT GRIGIO ROSÉ ITALY

fresh, apple, pear

LA COLLINE AUX

LAVANDES ROSÉ,

JEAN-LUC COLOMBO FRANCE

dry, light and refreshing

GREAT WITH FISH

GRIS BLANC ROSÉ,

GERARD BERTRAND FRANCE

delicate, fresh, mineral

BEER & CIDER

All 330ml except Stella Cidre (500ml)

STELLA ARTOIS

4.8%

VEDETT IPA 5.5%

HOEGAARDEN

4.9%

fruity wheat beer

NANNY STATE

0.5%

low alcohol craft beer

STELLA CIDRE

4.5%

crisp and refreshing European-style cider

CAMDEN HELLS

4.6%

CORONA 4.5%

LEFFE BLONDE

6.6%

natural golden Abbey beer

ESTRELLA GALICIA

5.5%

Gluten Free

FRÜLI 4.1%

strawberry wheat beer

PUNK IPA 5.6%

COCKTAILS & APERITIFS

KIR ROUGE

Prosecco with a touch of mixed berries

BERRY PUNCH

Absolut vodka, rasperry, elderberry, blackberry and lime

ROUGE MIMOSA

Prosecco and fresh orange juice

APEROL SPRITZ

Prosecco, Aperol and orange slice

FIZZ LA POIRE

Absolut pear vodka, cloudy apple juice, elderflower and lemonade

BLOODY MARY

Absolut vodka, spicy tomato juice and celery

RED WINES

SOFT & FRUITY

CUVÉE DE MAISON ROUGE

light, soft, red fruit

MERLOT FRANCE

smooth, warm, plum

MALBEC, COTE LAVANDE

PAYS D'OC, FRANCE

soft, black fruits, liquorice

CABERNET SAUVIGNON

PAYS D'OC, FRANCE

easy drinking, medium-bodied, fruity

PINOT NOIR FRANCE

smooth, red fruits, pepper

NUITS-SAINT-GEORGES

BURGUNDY, FRANCE

round, complex, fruity

SMOOTH & ROUNDED

MERLOT, COTE LAVANDE

LANGUEDOC, FRANCE

soft, fruity

COTES DU RHONE

RHONE, FRANCE

red fruits, spice, vanilla

RIOJA CRIANZA SPAIN

cherry, vanilla, spice

RICH & FULL-BODIED

MOUTON CADET, ROTHSCHILD

BORDEAUX, FRANCE

smooth, rounded, fresh

CROZES-HERMITAGE

RHONE, FRANCE

spice, smooth, elegant

CHATEAUNEUF-DU-PAPE

FRANCE

full-bodied, velvety, berry

PERFECT WITH STEAK

*Gin Blooms are also available in single measure (25ml)

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.