

# TASTE OF ROUGE

## STARTERS

**FRENCH ONION SOUP** (GF)  
with sourdough croutons and Emmental cheese,  
served with baguette

**GARLIC MUSHROOMS** (V) (GF)  
in a cèpe & garlic sauce on chargrilled  
sourdough bread

**BREADED CAMEMBERT**  
with cranberry & redcurrant sauce

**NEW PEA & MINT TORTELLONI** (VE) (GF)  
with tomato tapenade & watercress garnish

**NEW BREADED WHITEBAIT** (GF)  
with lemon & coriander mayonnaise

## MAINS

**POULET BRETON** (GF)  
roast chicken suprême with mushrooms, courgette,  
leeks and a herb & wine sauce with mashed potato

**BEEF BOURGUIGNON** (GF) (600) (supplement 3.00)  
slow-cooked in a red wine sauce with bacon lardons,  
onions and mushrooms. Served with mashed potato

**NEW PEA & ASPARAGUS RISOTTO** (VE) (GF) (600)  
with baby spinach, courgette, green beans &  
sundried tomatoes

**LEFFE BEER BATTERED FISH** (GF)  
with frites and pea & mint purée

**NEW SUMMER SALAD WITH CHICKEN** (VE) (GF) (600)  
chargrilled chicken, heritage and sundried tomatoes,  
artichoke hearts, sourdough croutons, frisée lettuce,  
chives and watercress

**DUCK CONFIT** (GF) (supplement 3.00)  
slow-cooked Brittany duck leg with dauphinoise  
potatoes, mixed greens and cherry or orange sauce (GF)

**MOULES MARINIÈRES** (GF) (GF)  
rope-grown Shetland mussels steamed to order in cream,  
garlic, shallots, celery and white wine, served with frites

**CROQUE MONSIEUR**  
grilled Emmental cheese sandwich on sourdough with  
béchamel sauce and smoked ham, served with frites  
or house salad

Add a fried free range egg for 1.00

**OMELETTE** (GF) (GF)  
three free-range eggs with one topping of your choice.  
Served with frites or house salad (GF)

### ADD EXTRA TOPPINGS 1.25

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

## STEAK FRITES

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

Served with your choice of frites (GF) or  
house salad (GF) (600). Complimentary garlic butter  
available on request.

**5OZ BLACK ANGUS 'MINUTE' RUMP**

**8OZ SIRLOIN** (supplement 4.00)  
best served: medium rare - medium

**10OZ RIB-EYE** (supplement 5.00)  
best served: medium - medium well

### — SAUCES 2.25 EACH —

- ~ peppercorn
- ~ Café de Paris Béarnaise
- ~ Roquefort (GF)
- ~ beef dripping Merlot gravy (GF)

Upgrade to sweet potato frites for 1.00

## BURGERS

Served with your choice of frites or house salad  
Upgrade to sweet potato frites for 1.00

**CHARGRILLED CHICKEN BURGER** (GF)  
with roasted red pepper, baby gem lettuce and plum  
tomato in a chargrilled brioche bun with a choice of classic  
or sriracha mayonnaise

**BLACK ANGUS BURGER** (GF)  
6oz beef burger with baby gem lettuce and plum tomato  
in a chargrilled brioche bun with Dijon mayonnaise  
**NEW** vegan option available (VE) (GF)

### — ADD TOPPINGS TO ANY BURGER 1.25 —

- ~ fried free-range egg (V) (GF) (GF)
- ~ grilled halloumi (V) (GF)
- ~ smashed avocado (VE) (GF) (GF)
- ~ sweet cure bacon (GF) (GF)
- ~ Portobello mushroom (VE) (GF) (GF)
- ~ Camembert (V) (GF)
- ~ red onion chutney (VE) (GF) (GF)
- ~ BBQ pulled beef (GF) (GF)

## SIDES

<b>SWEET POTATO FRITES</b> (GF)	4.50	<b>FRITES</b> (GF)	3.50
<b>HALLOUMI FRITES</b>	4.75	<b>HOUSE SALAD</b> (VE) (GF) (GF)	3.25
<b>DAUPHINOISE POTATOES</b> (V) (GF)	3.25	<b>GREEN BEANS</b> (V) (GF)	3.25
<b>HERITAGE TOMATO &amp; SHALLOT SALAD</b> (VE) (GF) (GF)	3.25	<b>TENDERSTEM BROCCOLI</b> (V) (GF)	3.25



We are proud to have been recognised by the MSC for our certified ocean friendly seafood.

All our mussels, hake and whitebait are fully traceable all the way back to MSC certified sustainable fisheries.

(V) Suitable for vegetarians (VE) Suitable for vegans (GF) Can be made gluten-free on request (DF) Dairy-Free (600) Under 600 calories. Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information. Our allergen menu details information on our ingredients and dishes as served. Unfortunately, it is not possible for us to guarantee our busy kitchens are 100% allergen / contamination free. 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.

## DESSERTS

### ICE CREAM <sup>(V)</sup><sup>(G)</sup>

two scoops of: vanilla <sup>(V)\*</sup>, chocolate, strawberry or salted caramel ice cream

### BEIGNETS <sup>(V)</sup>

mini doughnuts with cinnamon sugar and a choice of salted caramel or dark chocolate sauce

### CHOCOLATE TARTE <sup>(VE)</sup><sup>(G)</sup><sup>(DF)</sup>

chocolate ganache on sponge base with Morello cherry coulis

### TARTE AU CITRON <sup>(V)</sup><sup>(G)</sup>

lemon tart with crème fraîche

### CRÈME BRÛLÉE <sup>(V)</sup><sup>(G)</sup>

caramelised vanilla crème with an almond tuile

## COFFEE & HOT CHOCOLATE

ESPRESSO 2.40

DOUBLE ESPRESSO 2.75

CAFÉ AU LAIT 2.80

CAPPUCCINO 2.80

MOCHA 2.80

AMERICANO 2.60

MACCHIATO 2.40

FLAT WHITE 2.80

HOT CHOCOLATE 2.85

LIQUEUR LATTE 5.25

choose from Courvoisier VSOP, Baileys, Disaronno, Jameson or Tia Maria

Soymilk and decaffeinated coffee available on request.

Flavour your hot drink with hazelnut, vanilla or almond syrup for 35p

## TEA & INFUSIONS

TEA 2.50

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

FRESH MINT 2.60



Prince's Trust

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