

MURDER MYSTERY

MENU

STARTERS

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

BREADED WHITEBAIT (V) (CO)
with lemon & coriander
mayonnaise

PEA & MINT TORTELLONI (VE) (DF)
with tomato tapenade
& watercress garnish

MAINS

QUICHE LORRAINE
cheese & ham quiche, served with frites
and a watercress & shallot salad

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

VEGETABLE TAGINE (VE) (CO) (DF) (600)
served with spiced coriander couscous,
almonds and coriander chutney

SPICY CHICKPEA BURGER (VE) (DF)
chickpea, pepper and sweetcorn burger
with sesame seed crumb, baby gem lettuce,
plum tomato and tomato tapenade in a soft
sourdough bun

DEMI POULET (CO)
half roast chicken marinated in garlic and herbs
with thyme jus. Served with frites or house salad

DESSERTS

MOUSSE AU CHOCOLAT (V) (CO)
French chocolate mousse made
with Valrhona chocolate

TARTE AU CITRON (V) (CO)
lemon tart with crème fraîche

ICE CREAM (V) (CO) **OR SORBET** (VE) (CO)
two scoops of: vanilla (V)*, chocolate,
strawberry, salted caramel ice cream,
lemon or mango sorbet

(V) Suitable for vegetarians

(VE) Suitable for vegans

(V)* Can be made vegan on request

(CO) Can be made gluten-free on request

(600) Under 600 calories

(DF) Dairy-Free.

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 nut traces.
Dishes may contain items not mentioned in the menu
descriptors. All prices include VAT at the current rate.



**CAFÉ
ROUGE**

Est. 1989