



FROG LEGS

Who said only the French eat frog legs!!!!

Enjoy the traditional
"Frog legs casserole à la Provençale"

Petite Marmite (100 Grs) £14
Grande marmite (200 Grs with frites) £26

Claim your unique & priceless
approval certificate signed by GAZETTE



CHEF'S SPECIALS

STARTER

ASPERGES VERTES
£15

Green asparagus salad, black lemon cream, feta & rocket

MAIN COURSE

FOIE DE VEAU
£22

Pan fried calve liver, persillade, creamy polenta

ENTRÉES

CHARCUTERIE Saucissons & sausages	£9.5
PATÉ DE CAMPAGNE Country "paté", onion & grenadine marmalade	£9
LES 12 ESCARGOTS 12 Snails platter with garlic butter & aromatic juice	£15
SOUPE À L'OIGNON Onion soup with Emmental ●	£9
HUÎTRE Brittany oysters "Speciale Cadoret", red wine vinegar & lemon (mini3 pcs)	£3.4 each
POULPE Grilled octopus, cauliflower & parmesan galette, seaweed cream, lime dressing	£15
OEUF MIMOSA-CRABE Deviled egg, crab mayo	£9
LA CAESAR Baby cos lettuce, anchovy, croutons, parmesan, poached egg (Add chicken £3)	£11
CROTTIN CHAUD "Crottin" goat cheese tartine, grilled courgette, honey & mix leaves ●	£11
CREVETTES Pan fried tiger prawns, celeriac remoulade	£15
AIL Garlic bread ●	£5.5
PAIN Sourdough bread & Brittany salted butter ● (Gluten free £4.5)	£3.5

We aim to provide our patrons with the freshest ingredients;
some preparations may at times become unavailable.

Our allergen menu is available to assist your choices safely, ask any of us.

VEG "dot" guidance: ● Veg ● Vegan ● Vegan able (Seek advice)

The majority of our food is **Gluten Free**, simply double check your order with your waiter.

All our sauces & stocks are made in our kitchen

A 12.5% discretionary service charge applies
Pricing includes VAT at 20%

VIANDES

LE BURGER GAZETTE (180grs) With Espelette-mayo, brie, smoky bacon & red onion, frites	£19.5
BAVETTE (200 grs) Skirt steak & frites (we recommend this served with our shallots sauce)	£22
CHATEAUBRIAND (250/500 grs) Fillet cut & frites (For 1 or 2)	£32/per
Sauces: Melted Roquefort Slice £5 Peppercorn sauce / Béarnaise / Shallots & jus £3.5	
LE TARTARE "GAZETTE" Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table	£22
BOUDIN NOIR (From Christian Parra) Roasted black pudding, caramelised apple & Darphin potato, apple & cider sauce	£23
CANARD Roasted breast of duck, cauliflower gratin with comté cheese, green pepper sauce	£25
NAVARIN Lamb Navarin, spring vegetables	£24
POULET BRETON Chicken breast "Brittany cornfed", roasted in its jus, mash potato	£19.5

POISSONS & LÉGUMES

SAINT JACQUES Pan fried scallops, blood orange butter sauce, leek compote	£28
RISOTTO Calamari risotto "à la provençale" with garlic & tomato	£19.5
MOULES-FRITES Marinières mussels (Starter size £8.5 without frites)	£17.5
ASPERGES White asparagus risotto, caramelised red onions, parmesan and basil cream ●	£19
TARTE TOMATE Tomato & mustard tart, basil dressing, mixed leaves ●	£18

Garnitures

Frites "GAZETTE" ●	£5	Gratin Dauphinois	£6
Baby Spinach & Garlic ●	£5.5	Green Beans ●	£5
Mixed salad ●	£4.5	Buttered Mash Potato	£4.5
Green Lettuce Salad ●	£4		

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Breakfast & Brunch

- AVAILABLE BEFORE 3PM -

Petit déjeuner

FULL FRENCH			£14.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom			
CROQUES			
Croque-Monsieur	£10.5	Croque-Madame	£11.5
CHAMPIGNON			£9.5
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines			
NAUGHTY BENEDICTE			£12.5
Poached eggs, smoky bacon, hollandaise, grilled tartines			
ROYAL SALMON			£13
Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines			
OMELETTE			£12
Omelette & baby leaves with: (PICK 2)			
Emmenthal	Ham	Goat cheese	Herbs
Smoked salmon	Mushroom	Baby Spinach	

Les cocottes

COCOTTE MEURETTE		£10	
Fried eggs & toast garnished with pancetta & mushrooms in red wine sauce			
COCOTTE CHORIZO		£10	
Fried eggs & toast, with roasted avocado, chorizo, tomato & parmesan			
COCOTTE HADDOCK		£11.5	
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion			
Sides & Extras:			
Smoked salmon	£5	Extra egg	£1.5
Grilled bacon	£2.5	Mushroom	£3.5
Grilled tartines	£1.5	Baby Spinach & Garlic	£5.5

Sweet Brunch

CRÊPES		£5.5
Lemon & sugar / Nutella		
LA MADELEINE GAZETTE		£2 each
Large Madeleine "cooked now" with honey or chocolate sauce		
VIENNOISERIE		£2.5
Freshly baked Croissant / Pain au chocolat		
BAGUETTE		£3.5
Baguette, "homemade" jam, salted butter		
Make it gluten free, tell your waiter		

Fruits & Veg smoothies

£8.5

(RECIPES CANNOT BE AMENDED)

The Next Morning / Apple, mint, ginger
Mango-Dragon / Dragon fruit, Pineapple, Mango, Lime & Papaya
VaVaVoom / Pineapple, Lime, Banana & Blue Spirulina
Life extension / kale, banana, pineapple, lime & ginger
Tickly tongue / Blueberries, Strawberries, Cherries, Banana, Acai Berries & Lime
Matcha Boost / banana, spinach, almond butter, vanilla protein

Juices & shakes

Freshly squeezed: Orange / Apple / Carrot	£6.5
Shakes: Vanilla/ Chocolate / Strawberry	£9.5

COMING UP IN MAY

"COUSCOUS ROYAL"

EXPERIENCE THE FLAVOURS OF
HERITAGE & TRADITION



THREE MEATS ZERO COMPROMISE

INDULGE IN OUR "COUSCOUS ROYAL"
TENDER BEEF, SAVOURY GRILLED LAMB CUTLET, ROASTED
CHICKEN & SLOW-SIMMERED FRESH VEGETABLES

MORE THAN A MEAL IT'S A JOURNEY!

THE WEEKLY RITUALS

Our weekly rituals come in addition to plenty of various food events throughout the year during which we celebrate French regions & specialties or simply amazing products. Visit us every weekday lunch time for the "PETIT LUNCH AT GAZETTE", our fast & competitive lunch deal.

