

Café Rouge Sample Menu

Bread & nibbles

- Bread & nibbles
- Rouge olives £3.5
Green, black and French olives with cornichons, caper berries and roquito chilli drops
- Plateau de pain £3.5
Chargrilled sourdough bread, wedge of rye & caraway bread and French baguette with d'isigny butter
- Fougasse à l'ail £5.25
Artisan garlic sharing bread with warm garlic butter
- Saucisson bon-bons £3.5
Pork charcuterie balls from France, with a hint of roquefort
- Tarte flambée £3.5
Savoury flatbread with cream cheese, sliced onion and bacon
- Why not try our taster pot of warm snails in garlic butter £2.5

Lunch plates (available until 5pm)

- All served with frites or house salad

Croques

- Classic grilled gruyère cheese sandwich, choose from
 - Monsieur £9.25
Smoked ham
 - Madame £10.25
Smoked ham and a fried free-range egg
 - Saumon £10.75
Smoked salmon with horseradish crème fraîche
 - Champignon £9.25
Chestnut mushrooms

Baguettes

- Baked in-house, choose from
 - Fromage £9.75
Camembert with baby gem, plum tomatoes and apple & pear chutney

- Avocado & free-range egg £9.95
Smashed avocado with baby gem, free-range egg, coriander and a drizzle of mayonnaise

- Steak £11.75
Sliced charolais rump steak with red onion, watercress and dijon mayonnaise

- Poulet £10.75
Chargrilled chicken breast, baby gem and dijon mayonnaise

- Quiche £7.95
Egg, spinach and red pepper in pastry

- Omelette £9.25
Three free-range eggs with either gruyère, ham, smoked salmon or mushroom

- Merguez £10.75
Spiced artisan sausages from France with aioli

- Poulet escalope £9.95
Chicken breast escalope with citrus crumb

Sharing boards

- Charcuterie et fromage £13.75
- Camembert baked with chutney and rosemary, smooth chicken liver pâté, French charcuterie selection, saucisson bon-bons, Rouge olives, French baguette, water biscuits and apple & pear chutney

- Tarte flambée £9.25
Savoury flatbread with cream cheese, sliced onion and bacon (for 3 – 4)

Soups & starters

- Soupe à l'oignon £6.25
French onion soup made to our own recipe with gruyère and croutons

- Soupe au pistou £6.25
Seasonal vegetable soup with pesto on the side and rye & caraway bread

- Croquettes de légumes £6.25
Petits pois, broad bean & herb croquettes with crème fraîche aioli

- Salmon rillettes £6.75
Smoked & cured salmon rillettes with pickled fennel and chargrilled sourdough bread

- Champignons à l'ail £5.75
Chestnut mushrooms in cèpe & garlic sauce on chargrilled sourdough bread

- Soufflé £6.25
Twice-baked brie soufflé topped with melted butter and toasted hazelnuts, with apple & pear chutney, frisée and a chive & French vinaigrette dressing

- Pâté £6.25
Smooth chicken liver pâté with apple & pear chutney and chargrilled sourdough bread

- Crevettes £7.5
King prawns in garlic & smoked chilli butter with baguette

- Escargots £6.75

Oven-baked potted snails with roquefort butter, smoked lardons and lemon paprika crumble

- Camembert £6.5

Warm breaded camembert with cranberry & redcurrant sauce

- Egg meurette £5.25

Poached egg in a red wine, bacon & sautéed mushroom sauce served with chargrilled
sourdough bread

Steak frites

- All of our steaks come from the premium charolais breed, British beef, fed on a natural diet of grass and grain by our trusted farmers for fantastic flavour, taste and texture.
 - Served with garlic butter and frites or house salad.
 - 5oz 'Minute' rump £12.95
 - 7oz Fillet £21.5
 - 8oz Sirloin £18.5
 - 12oz Rib-eye £19.75

Sauces £2.0 each

- Bordelaise gravy with bone marrow
- Beef dripping Merlot gravy
- Snails & garlic butter
 - Peppercorn
 - Béarnaise
 - Roquefort

Sharing steak

- 24oz côte de boeuf (for two) £19.25(per person)
- Charolais côte de boeuf, dry-aged for a minimum of 35 days.
Presented on a sharing platter with 2 sides and 2 sauces of your choice.

Main courses

- Tarte £11.95
Warm beetroot and goats' cheese in shortcrust pastry with house salad
- Risotto vert £11.95
Courgettes, petits pois, fresh basil, tomatoes and mint with lemon-dressed pea shoots

- Boeuf bourguignon £15.25

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

- Bouillabaisse £14.75

Sea bream, mussels and king prawns in a tomato & saffron broth with rouille and gratin

- Poulet breton £14.25

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

- Confit de canard £15.25

Slow-cooked Brittany duck leg with homemade dauphinoise potatoes, French beans and cherry or orange sauce

- Moules £12.95

Fresh mussels steamed to order in cream, garlic & white wine with frites

- Cromesquis £12.25

Baked salmon & smoked haddock fishcake with tartare sauce and frites or house salad

- Saumon £13.95

Skin on salmon fillet with buttered spinach, croutons, lemon and beurre noisette

- Demi poulet £12.95

Half roast chicken marinated in garlic & herbs, served with frites

- Poisson frites £13.25

Breaded hake fillet with frites and tartare sauce

- Rouge burger £12.25

6oz Prime beef burger in a grilled brioche bun with frites or house salad

- Add chargrilled bacon £1
- Add camembert £1
- Add chestnut mushrooms £1
- Add a fried free-range egg £1

Salads

- All of our salads are freshly made to order and dressings are served on the side

- Poulet £12.75

Warm chargrilled chicken breast, bacon lardons, avocado, baby gem, tomatoes and free-range egg with French vinaigrette

- Niçoise £12.75

'Hot smoked' salmon, French beans, baby gem, red onion, tomatoes, niçoise olives and free-range egg with French vinaigrette

- Caesar £11.25

Avocado, French beans, baby gem, radish, anchovy fillets and croutons with caesar dressing
Add chargrilled chicken breast £2.5

- Bistro £11.25
Baby gem, tomatoes, green lentils, chicory, watercress, radish, roquito chilli drops and garden peas with smoky beetroot dressing

- Add goats' cheese £1.5
- Add chargrilled chicken breast £2.5
- Add 'hot smoked' salmon £3

Sides £3.0 each

- Frites
- Mash
- New potatoes
- Dauphinoise potatoes
- French beans
- Spinach
- Green salad
- Tomato and red onion salad
- House salad
- Baguette with d'isigny butter £2.25

Desserts

- Eton mess £5.75
Fresh raspberries & strawberries with vanilla ice cream, strawberry sorbet, crushed meringue and strawberry coulis

- Rum baba £6.25
Light sponge cake soaked in a rum sauce with crème fraîche

- Crème brûlée £5.95
Caramelised vanilla crème with strawberry & black pepper sorbet

- Tarte au citron £5.75
Lemon tart and crème fraîche

- Fondant aux chocolats £6.5
Hot chocolate fondant with a melting middle served with chocolate & raspberry fondant ice cream

- Tarte aux pommes £6.25
Warm apple tart with tarte tatin ice cream

- Parfait £6.5
Frozen salted caramel cream with malted pecan crumb and fresh raspberries

- Crèmes glacées £4.95

Two scoops of: vanilla, chocolate, strawberry, tarte tatin, salted caramel or chocolate & raspberry fondant ice cream

- Sorbets £4.95

Two scoops of strawberry & black pepper, lemon or chocolate & lime

- Petites truffes £2.5

Three salted caramel truffles

- Sélection de fromages £9.25

French farmers' artisan cheese board with baby figs, grapes, celery and water biscuits or baguette