



CASSE-CROÛTES

Bread and dishes to share

Bread - £2.00

Basket of freshly baked white and wholemeal baguette with unsalted butter

Warm bread batons

Smothered in garlic & herb butter (4) £3.95 (6) £4.95

Bread selection and dips - £5.45

White and wholemeal baguette, warm bread batons and crispy grissini sticks with basil pesto mayo, aioli and black olive purée for dipping

Marinated mixed olives - £2.25

Fougasse - £5.25

Typical French bread originating in Provence, smothered in sweet caramelised onions, garlic & herb butter and melted Gruyère cheese

Assiette Campagnarde - £8.95

Sharing platter of cured meats - saucisson & Serrano ham, French cheeses - Camembert d'Isigny & Roquefort, chicken liver parfait with caramelised Roscoff onion chutney, gherkins and slices of white & wholemeal baguette

HORS D'OEUVRES

Starters and light dishes

Soupe à l'Oignon - £4.85

French onion and beef soup with a melted Gruyère crouton

Duo de Poisson - £5.95

Crab, French beans & red peppers bound in a light mayonnaise dressing with slices of smoked salmon and wholemeal baguette

Terrine Maison - £5.50

Smooth chicken liver pâté with a caramelised Roscoff onion chutney

Fritôts de Camembert - £5.25

Deep fried individual Camembert with a warm redcurrant & cranberry sauce

Champignons de Paris - £4.85

Baked Paris mushrooms in a creamy roasted garlic and mushroom sauce, with melted Raclette cheese and slices of French baguette

Soupe de la Maison - £4.35

Ask your waiter for details of today's soup

Moules du Café Rouge - £5.95

Classic Café Rouge mussels in white wine, herbs, garlic & cream with a warm bread baton

Camembert au Four - £7.95

Whole baked Camembert d'Isigny with slices of white & wholemeal baguette, grissini bread sticks & celery for dipping

Petit Assiette Campagnarde - £5.95

Individual platter of cured meats - saucisson & Serrano ham, Camembert d'Isigny, chicken liver parfait, gherkins and slices of white & wholemeal baguette

Crevettes du Café Rouge - £5.65

Tail on king prawns cooked in garlic and herb butter with a warm cherry tomato and chilli dip and slices of French baguette

PLATS RÉGIONAUX

Café Rouge speciality regional dishes

Poulet Breton (Brittany) - £10.50

Chicken breast, leeks & Paris mushrooms sautéed with white wine, herbs and cream with herb mash
Wine recommendation: Syrah Rosé (175ml) £3.80

Boeuf Bourguignon (Burgundy) - £12.95

Classic rich beef casserole. Beef braised in a red wine, pork lardon, mushroom and pearl onion sauce with French beans and creamy dauphinoise potatoes

Wine recommendation: Cotes du Rhones AC (175ml) £4.00

Poulet Suprême au Roquefort (Languedoc) - £11.95

Pan fried corn fed chicken supreme, with roasted new potatoes, French beans and a cream & Roquefort sauce

Wine recommendation:

Chardonnay, Bellefontaine (175ml) £4.00

Saucisses de Toulouse (Languedoc) - £9.95

Pan fried smoked Toulouse sausages with warm new potato salad or herb mash and thyme jus
Wine recommendation: Bordeaux AC (175ml) £4.05

Confit de Canard (Dordogne) - £12.95

Crispy duck confit with an orange liqueur sauce, French beans & creamy dauphinoise potatoes

Wine recommendation: Cabernet Sauvignon

Domaine de Massia (175ml) £4.15

Légumes Breton (Brittany) - £8.95

Paris mushrooms, courgettes, leeks and carrots sautéed with cream, herbs & white wine, with herb mash

Wine recommendation: Syrah Rosé (175ml) £3.80

POISSONS

Cromesquis de Saumon - £8.95

Salmon fishcakes with a lime & coriander mayonnaise, French fries and salad garnish

Loup de Mer - £11.95

Pan fried fillets of sea bass on a salad of spinach, rocket & French beans topped with a salsa of tomatoes, chickpeas and a squeeze of lime

Moules du Café Rouge - £11.95

Classic Café Rouge mussels cooked in white wine, cream, garlic and herbs with a choice of French fries or French baguette

Saumon à la Nicoise - £9.95

Pan fried fillet of salmon with a French bean, olive, anchovy, new potato, egg, tomato, red onion & mixed leaf salad tossed in our house French dressing

Fruits de Mer Dieppoise - £12.50

A classic creamy seafood casserole from the northern French port of the same name - salmon, dory, mussels, carrots, leeks & new potatoes cooked in a white wine velouté with French baguette for dipping



PLATS LÉGERS

Lighter dishes perfect for lunchtime

Croque au Saumon Fumé - £7.55

Smoked salmon and Gruyère cheese croque with French fries and salad garnish

Quiche Lorraine - £8.75

Sautéed bacon, Gruyère & onion quiche with salad garnish and warm potato salad or French fries

Quiche aux Champignons - £8.55

Mushroom, caramelised onion and tarragon quiche with salad garnish and warm potato salad or French fries

Penne au Pesto - £8.95

Penne pasta sautéed with basil pesto, French beans, juicy cherry tomatoes, baby spinach and finished with toasted pine nuts

with a sliced, chargrilled chicken breast - £9.95

Baguette Merguez - £8.25

Grilled spicy Merguez sausage baguette with oregano Dijon mayonnaise, French fries and salad garnish

Croque Monsieur - £6.85

Classic French croque of ham and Gruyère cheese with French fries and a salad garnish

Assiette Campagnarde - £8.95

Platter of cured meats - saucisson & Serrano ham, French cheeses - Camembert d'Isigny & Roquefort, chicken liver parfait with caramelised Roscoff onion chutney, gherkins and slices of white & wholemeal baguette

Baguette Rouge - £8.75

Chargrilled rib eye steak baguette with oregano Dijon mayonnaise, French fries and salad garnish

Baguette Poulet - £8.25

Chargrilled chicken breast baguette with oregano Dijon mayonnaise, French fries and salad garnish

SALADES

Salade de Chèvre - starter: £5.45 main: £8.95

Grilled goats cheese croutons on a salad of marinated red peppers, black olives, red and yellow peppers, red onion and mixed leaves with our house French dressing and garlic croutons

Salade César au Poulet Grillé - starter: £5.45 main: £8.95

Classic Caesar salad - cos lettuce tossed with a creamy parmesan dressing, crunchy garlic croutons & chargrilled chicken breast

Salade au Poulet et Roquefort - starter: £5.95 main: £9.75

Chargrilled chicken breast and slices of bacon on a red & yellow pepper, red onion and mixed leaf salad tossed in our house French dressing and finished with crumbled Roquefort and garlic croutons

Salade de Merguez - starter: £5.45 main: £8.95

Spicy Merguez sausage and new potatoes sautéed with balsamic dressing on a salad of red onion, red and yellow peppers, juicy cherry tomatoes and mixed leaves with garlic croutons

Salade de Crabe - starter: £6.45 main: £9.95

Crab, French beans & red peppers bound in a light mayonnaise dressing on a salad of red onion, red and yellow peppers, juicy cherry tomatoes and mixed leaves tossed in our house French dressing and finished with garlic croutons

Salade César - starter: £4.95 main: £6.95

Classic Caesar salad - cos lettuce tossed with a creamy parmesan dressing & crunchy garlic croutons

LES GRILLADES

All our steaks are 28 days matured

Steak Frites 7oz* - £14.75

Prime sirloin steak with French fries, lambs lettuce and melted garlic beurre maison

Minute Steak 5oz* - £9.25

Thin cut rib-eye steak, with French fries, lambs lettuce and melted garlic beurre maison

Entrecôte Rouge 10oz* - £15.95

Prime rib eye steak off the bone marinated in rosemary & garlic, with French fries, lambs lettuce and melted garlic beurre maison

Bavette 8oz* - £11.95

Traditional French cut of steak marinated in rosemary & garlic, best enjoyed rare, with French fries, lambs lettuce and melted garlic beurre maison

Sauces for Steaks - £1.95

Béarnaise, peppercorn or mushroom

Demi Poulet - £10.95

Half a garlic & thyme infused roast chicken, finished on the chargrill, with French fries, lambs lettuce and melted garlic beurre maison

Sauces for Chicken - Provencale or mushroom - £1.95

SIDE DISHES

Braised Carrots	£2.25	Dauphinoise Potatoes	£2.25
French Beans	£2.25	French Fries	£2.25
Mixed Salad	£2.50	Herb Mash	£2.25

* Approximate weight uncooked. All our dishes are prepared in kitchens where nuts, flour etc are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. Olives may contain stones, fish & meat dishes may contain bones. All dishes may contain items not mentioned in the menu description. A discretionary service charge of 10% will be added to parties of 8 or more