

CAFÉ ROUGE

STARTERS

OLIVES (V) (C)	3.85
large green giarrafa olives	
GARLIC SOURDOUGH FLATBREAD (C)	5.95
~ add cheese (C) 1.50	
BREADED WHITEBAIT (C)	6.45
with lemon & coriander mayonnaise	
FRENCH ONION SOUP (C)	6.85
with sourdough croutons and melted cheese, served with baguette	
NEW BABY CARROT & SHALLOT TATIN (V) (C) (U)	6.25
served with watercress and a drizzle of olive oil	
CHICKEN LIVER PÂTÉ (C)	6.95
with shallot & raisin chutney, served with chargrilled sourdough bread	
BREADED CAMEMBERT (C)	6.95
with cranberry & redcurrant chutney	
KING PRAWNS (C)	7.95
in garlic & smoked chilli butter, served with baguette	
GARLIC MUSHROOMS (V) (C)	6.45
in a cèpe & garlic sauce on chargrilled sourdough bread	

SOMETHING LIGHTER

NIÇOISE SALAD (C)	13.95	
chargrilled yellow fin tuna steak, new potatoes, green beans, avocado, tomatoes, shallots, anchovies, black olives and free-range egg. Dressed with olive oil and parsley		
CAESAR SALAD (C)	11.95	
baby gem lettuce, avocado, anchovies and sourdough croutons, with Caesar dressing ~ add chargrilled chicken 2.50		
SALMON FISHCAKES	10.95	
with frites and tartare sauce		
OMELETTE (C)	10.45	
three free-range eggs with one topping of your choice. Served with frites or house salad (C)		
— ADD EXTRA TOPPING 1.25 EACH —		
~ cheese (C)	~ smoked salmon	~ ham
~ spinach (C)	~ mushrooms (C)	~ tomatoes (C)

BAGUETTES

Served with frites or house salad.
Upgrade to sweet potato frites for 1.00

STEAK	12.95
sliced Black Angus rump steak with red onion chutney, watercress and Dijon mayonnaise	
CHARGRILLED CHICKEN	12.45
with baby gem lettuce and Dijon mayonnaise	

CLASSICS

POULET BRETON	14.95
roast chicken suprême with mushrooms, courgette, leeks and a herb & wine sauce with mashed potato	
BEEF BOURGUIGNON (C)	15.95
slow-cooked in a red wine sauce with bacon lardons, onions and mushrooms. Served with mashed potato	
MOULES MARINIÈRES (C)	13.95
rape-grown Shetland mussels steamed to order, with cream, garlic, shallots, celery & white wine. Served with frites	
DEMI POULET	14.95
half roast chicken marinated in garlic and herbs with thyme jus. Served with frites or house salad	
SALMON (C)	14.95
oven baked and served with buttered seasonal vegetables, Anna potatoes and Béarnaise sauce	
NEW WILD MUSHROOM RISOTTO (V) (C) (U)	12.95
Oyster, Shiitake & chestnut mushrooms, watercress and baby spinach	
LEFFE BEER BATTERED FISH (C)	13.95
with frites and pea & mint purée	
DUCK CONFIT (C)	15.95
slow-cooked Brittany duck leg with Anna potatoes, wilted baby spinach and cherry or orange sauce	

CROQUES

Classic grilled sourdough sandwich topped with a three-cheese blend and béchamel sauce. Served with your choice of frites or house salad.
Upgrade to sweet potato frites for 1.00

MONSIEUR	10.65
smoked ham	
MADAME	11.95
smoked ham with a fried free-range egg	
FORTOBELLO MUSHROOM (C)	11.95
with a drizzle of truffle oil, goat's cheese and baby spinach	
NEW FRENCH ONION CROQUE	12.45
with Dijon mustard and crispy onions	

STEAK FRITES

Our Black Angus steaks are aged for 35 days for fantastic flavour, taste and texture. Served with your choice of frites or house salad (C). Upgrade to sweet potato frites for 1.00. Complimentary garlic butter available on request.

5OZ MINUTE STEAK	12.95
best served: rare - pink in the middle	
8OZ RUMP	15.95
best served: rare - medium	
8OZ SIRLOIN	19.95
best served: medium rare - medium	
7OZ FILLET	22.95
best served rare-medium	

— SAUCES 2.25 EACH —

~ peppercorn ~ Béarnaise

BURGERS

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

NEW BEEF BOURGUIGNON BURGER	14.95
6oz Black Angus beef burger topped with crispy bacon, red wine braised onions, Racelette cheese, Camté cheese & truffle sauce and a cèpe mushroom ketchup	
CHARGRILLED CHICKEN BURGER	13.95
with roasted red pepper, baby gem lettuce and plum tomato in a chargrilled brioche bun with a choice of classic or airacha mayonnaise	
SPICY CHICKPEA BURGER (C)	11.95
chickpea, pepper and sweetcorn burger with sesame seed crumb, baby gem lettuce, plum tomato and tomato tapenade in a soft sourdough bun	
BLACK ANGUS BURGER	13.95
6oz beef burger with baby gem lettuce and plum tomato in a chargrilled brioche bun with Dijon mayonnaise ~ vegan option available	
— ADD EXTRA TOPPING 1.25 EACH —	
~ fried free-range egg (C)	~ red onion chutney (C)
~ smashed avocado (C)	~ sweet cure bacon
~ Portobello mushroom (C)	~ Camembert (C)

SIDES

SWEET POTATO FRITES (C)	4.50
HALLOUMI FRITES (C)	4.95
FRITES (C)	3.50
HOUSE SALAD (C) (U)	3.25
GREEN BEANS (C) (U)	3.25
TENDERSTEM BROCCOLI (C) (U)	3.25
BAGUETTE & BUTTER (C)	2.95

DESSERTS

FRENCH CHOCOLATE MOUSSE (C)	5.45
made with Valrhona chocolate	
NEW BRIOCHE BREAD & BUTTER PUDDING (C)	5.95
soaked in orange liqueur and packed with juicy sultanas. Served with vanilla crème Anglaise	
RHUBARB & GINGER CRUMBLE (C)	5.95
with vanilla ice cream	
MINI DOUGHNUTS (C)	6.35
coated in cinnamon sugar and served with a choice of salted caramel or dark chocolate sauce	
HOT CHOCOLATE FONDANT (C)	6.50
with vanilla ice cream	
LEMON TARTE (C)	5.95
with vanilla crème fraîche	
CHERRY TATIN (C)	6.35
warm cherry tart with vanilla ice cream	
ICE CREAM (C)	4.95
two scoops of: vanilla, chocolate, strawberry or salted caramel ~ or lemon or mango sorbet	

HOT DRINKS

ESPRESSO	2.40
DOUBLE ESPRESSO	2.75
LATTE	2.80
CAPPUCINO	2.80
MOCHA	2.80
AMERICANO	2.60
MACCHIATO	2.40
FLAT WHITE	2.80
HOT CHOCOLATE	2.85
TEA	2.50
English Breakfast, Earl Grey, Green, Camomile, Mint or Rooibos	
FRESH MINT TEA	2.60

Soy milk and decaffeinated coffee available on request.



Prince's Trust

We're proud to donate 5p to The Prince's Trust for every coffee we sell. The Prince's Trust is a registered UK charity. To find out more, visit caferouge.com/princes-trust



SPARKLING

	125ml	bottle
PROSECCO VENETO, ITALY	5.95	26.95
PIPER-HEIDSIECK BRUT, CHAMPAGNE FRANCE	6.75	36.95
PIPER-HEIDSIECK ROSÉ SAUVAGE BRUT, CHAMPAGNE FRANCE		36.95
PIPER-HEIDSIECK VINTAGE BRUT, CHAMPAGNE FRANCE		46.95

WHITE WINES

RECOMMENDATIONS	175ml	250ml	bottle
VIOGNIER LANGUEDOC, FRANCE	6.15	8.75	25.95

full-bodied with an attractive fruity freshness and hints of apricot, peach and violet

LIGHT & CRISP	175ml	250ml	bottle
PINOT GRIGIO, PENDEZA VENETO, ITALY	5.75	7.95	22.95

CUVÉE MAISON VIN BLANC AIREN	5.15	6.25	17.50
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PICPOUL DE PINET LANGUEDOC, FRANCE	5.95	8.45	24.75
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SAUVIGNON BLANC, JEAN BALMONT FRANCE	5.65	7.45	19.95
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FRUITY & AROMATIC	175ml	250ml	bottle
MARLBOROUGH SAUVIGNON BLANC, THE FROST POCKET NEW ZEALAND	6.95	9.75	27.95

CHABLIS BURGUNDY, FRANCE			32.95
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ROSÉ WINES

	175ml	250ml	bottle
PINOT GRIGIO ROSÉ, PENDEZA VENETO, ITALY	5.95	8.45	24.75

CUVÉE MAISON VIN ROSÉ TEMPRANILLO	5.15	6.25	17.50
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PROVENÇAL ROSÉ, DOMAINE TEISSEIRE PROVENCE, FRANCE			32.95
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RED WINES

RECOMMENDATIONS	175ml	250ml	bottle
MALBEC, MELODIAS MENDOZA, ARGENTINA	5.75	7.95	22.95

full-bodied with juicy blackberry & blackcurrant flavours and a delicate hint of liquorice. The perfect balance between acidity and tannins with a gentle, soft finish

SMOOTH & ROUND-BODIED	175ml	250ml	bottle
RIOJA CRIANZA, SOLAR VIEJO RIOJA, SPAIN	6.95	9.75	27.95

PINOT NOIR FRANCE	7.25	9.95	28.95
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CUVÉE MAISON VIN ROUGE TEMPRANILLO	5.15	6.25	17.50
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MERLOT, JEAN BALMONT FRANCE	5.65	7.45	19.95
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RICH & FULL-BODIED	175ml	250ml	bottle
CÔTES DU RHÔNE, QUATRE CÉPAGES RHÔNE, FRANCE	6.15	8.75	25.95

CROZES-HERMITAGE RHÔNE, FRANCE			32.95
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BEERS & CIDER

All 330ml
except Stella Cidre (500ml)

STELLA ARTOIS 4.8%	4.95	CORONA 4.5%	4.95
HOEGAARDEN 4.9%	4.95	LEFFE BLONDE 6.6%	5.15
fruity wheat beer		natural golden Abbey beer	
BREW DOG NANNY STATE 0.5%	3.95	STELLA ARTOIS 4.8%	4.95
low alcohol craft beer		gluten-free	
STELLA CIDRE 4.5%	5.15	FRÜLI 4.1%	4.95
crisp and refreshing European-style cider		strawberry wheat beer	
		VEDETT SESSION IPA 2.7%	4.85
		VEDETT IPA 5.5%	4.95

SOFT DRINKS

CITRON PRESSÉ pressed lemons, just add water and gomme syrup to taste	2.85
JUICES orange / apple / grapefruit / tomato / cranberry	2.85
COCA-COLA ZERO SUGAR, DIET COKE, LEMONADE	2.85
COCA-COLA	2.95
ORANGINA	2.85
BELU MINERAL WATER still or sparkling	330ml 2.70 750ml 4.45

We're proud to serve Belu water who gives 100% of its profits to WaterAid

GIN BLOOMS

1: choose your double measure gin 50ml

2: choose your tonic

NEW WHITLEY NEILL RHUBARB & GINGER	7.95	SCHWEPPES TONIC ~ classic ~ alimline
HENDRICK'S	7.95	NEW PRIMROSE HILL TONIC ~ cucumber ~ pink grapefruit
BEEFEATER	6.95	
BOMBAY SAPPHIRE	7.95	
TANQUERAY	8.95	
NON-ALCOHOLIC CEDER'S	6.95	

3: sit back, relax and enjoy!

PINK G&T Beefeater London Pink gin with Schweppes tonic	7.95
BLOOD ORANGE G&T Beefeater Blood Orange gin with Schweppes tonic	7.95

*Gin measures are also available in single 25ml

COCKTAILS

NEW BRAMBLE SPRITZ Absolut vodka, blackberries and topped with lemonade	6.95	APEROL SPRITZ Prosecco, Aperol and orange slice	6.95
MOJITO Havana Club rum, lime, mint and soda. Choose from: ~ CLASSIC ~ PASSION FRUIT ~ NEW WINTERBERRY	6.95	KIR ROYALE Prosecco and Chambard raspberry liqueur	5.95
PEAR & ELDERFLOWER FIZZ Absolut pear vodka, cloudy apple juice, elderflower and lemonade	5.95	PASSION FRUIT MARTINI Absolut vodka, passion fruit and a shot of Prosecco	6.95
		PINK GIN COSMOPOLITAN Beefeater London Pink gin with cranberry juice, orange juice and lime	6.95

MOCKTAILS

FRENCH GARDEN FIZZ elderflower petal, fresh mint, lemon and lime juice	3.50	CEDER'S & TONIC non-alcoholic alt-gin made with classic gin botanicals and pristine Swedish water, served with Schweppes tonic	6.95
NEW BRAMBLE COOLER packed with seasonal bramble fruit and a hint of lemon	3.50	PASSION FRUITINI passion fruit, mango and a touch of lime topped with soda water	3.50
PINK LEMONADE our twist on the traditional lemonade	3.50		
PEACH ICED TEA a refined classic	3.50		

BREAKFAST

Available every day until 12 noon

THE ROUGE BREAKFAST 7.95

free-range eggs, Cumberland sausage, sweet cure bacon, beans, mushroom, tomato and sourdough toast

THE GRAND BREAKFAST 10.95

the classic Rouge Breakfast with extra sausage, bacon, tomato, black pudding & hash brown

ROUGE VEGETARIAN (V) (GF) 7.95

free-range eggs, avocado, wilted baby spinach, beans, mushroom, tomato and sourdough toast

add a juice to any of the above for £1

PANCAKES 7.95

~ sweet cure bacon, banana and maple syrup
~ fresh strawberries, raspberries, blueberries and pineapple with fruit compote (V)

EGGS BENEDICT 7.95

two poached free-range eggs with Hollandaise sauce on toasted muffins and a choice of:

~ smoked ham
~ baby spinach (V)
~ smoked salmon

BREAKFAST BAP 5.95

a brioche bun filled with free-range egg, Cumberland sausage, sweet cure bacon & hash brown

KIDS BREAKFAST — 4.50 —

PETIT BREAKFAST

Cumberland sausage, sweet cure bacon, free-range egg, beans and sourdough toast

PETIT VEGGIE BREAKFAST (V) (GF)

free-range egg, avocado, beans and sourdough toast

PANCAKES (V)

with fresh fruit and fruit compote

SOURDOUGH TOAST

BACON & EGGS (GF) 6.95

a choice of scrambled or poached free-range eggs with sourdough toast

SMASHED AVOCADO (GF) 6.95

on sourdough toast with a choice of:
~ tomato (V) ~ smoked salmon

add a poached free-range egg (V) (GF) 1.00

SMOKED SALMON & EGGS (GF) 6.95

a choice of scrambled or poached free-range eggs with sourdough toast

LIGHT BITES

PASTRIES (V) 2.50

croissant, pain au chocolat, pain aux raisins or almond croissant

FRESH FRUIT SALAD (V) (GF) 4.95

GRANOLA BOWL (V) 5.25

fresh fruit, granola and natural yoghurt with fruit compote

(V) Suitable for vegetarians (VE) Suitable for vegans (GF) Can be made gluten-free on request

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.

PETIT MENU

3 COURSES & DRINK 5.95

PERFECT FOR MINI GUESTS FROM 2 TO 6 YEARS OLD

1. STARTER

BAGUETTE SLICE & CRUDITÉS (V) 103kcal

2. MAINS

MACARONI PASTA

- Mac 'n' cheese (V) 368kcal
- Mac 'n' supergreen pesto (V) 219kcal
- Mac 'n' tomato passata (V) 207kcal

PIZZA FINGERS (V) 96kcal

cheese and tomato flatbread slices
with salad

CHICKEN CRUNCHIES 416kcal

3 breaded mini fillets with frites,
peas and sweetcorn

FAB FISHCAKE 127kcal

salmon fishcake with
French beans and new potatoes

SAUSAGE & MASH 315kcal

mini Toulouse sausages, mashed potato
and gravy with peas and sweetcorn

3. DESSERTS

FRESH FRUIT SALAD (V) 103kcal

blueberries, pineapple, raspberries
& strawberries

ICE CREAM (V)

choose from: vanilla 116kcal,
chocolate 122kcal or strawberry 116kcal

CHOCOLATE BROWNIE (V) 237kcal

with vanilla crème fraîche

FRUIT ICE LOLLY (V) 36kcal

made with fruit juice, no artificial flavours,
colours or added sugar

4. DRINKS

FRESH JUICE

apple or orange

ROBINSONS

choose from: apple & blackcurrant
or orange squash

MILK

glass of semi-skimmed milk



Please ask for separate gluten-free, non-dairy or vegan menus. (V) Suitable for vegetarians.

Full allergen menus available on our website, or via the QR code on the left. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Chicken and fish dishes may contain bones.