

THE SAFETY OF OUR GUESTS AND OUR TEAMS IS VERY IMPORTANT TO US.

VISIT CAFEROUGE.COM/COVID-19-FAQS TO SEE THE STEPS WE HAVE PUT IN PLACE TO MAKE YOU FEEL SAFE WHEN DINING WITH US

Please inform team members of any allergies including GF or VE

STARTERS

OLIVES (V) (VE) (GF) (600)	3.85
large green giarrafra olives	
BREADED WHITEBAIT	5.45
with lemon & coriander mayonnaise	
FRENCH ONION SOUP	6.85
with sourdough croutons and melted cheese, served with baguette	
CHICKEN LIVER PÂTÉ (GF)	6.95
with shallot & raisin chutney, served with chargrilled sourdough bread - (GF) when served with gluten-free toast -	
BREADED CAMEMBERT	6.95
with cranberry & redcurrant chutney	
KING PRAWNS (GF) (600)	7.95
in garlic & smoked chilli butter, served with baguette - (GF) when served with gluten-free toast -	
GARLIC MUSHROOMS (V) (GF) (600)	6.45
in a cèpe & garlic sauce on chargrilled sourdough bread - (GF) when served with gluten-free toast -	

SOMETHING LIGHTER

NIÇOISE SALAD (GF)	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 (GF) (600)	11.95
baby gem lettuce, avocado, anchovies and sourdough croutons, with Caesar dressing ~ add chargrilled chicken 2.50 - (GF) when served without croutons -	
SALMON FISHCAKES	10.95
with frites and tartare sauce	
OMELETTE	10.45
three free-range eggs with one topping of your choice. Served with house salad (V) (GF) (600) or frites	

ADD EXTRA TOPPINGS (GF) 1.25 EACH

~ cheese (V)	~ smoked salmon	~ ham
~ spinach (V)	~ mushrooms (V)	~ tomatoes (V)

BAGUETTES

Served with house salad or frites. 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	15.95
slow-cooked in a red wine sauce with bacon lardons, onions and mushrooms. Served with mashed potato	
MOULES MARINIÈRES	13.95
rope-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 house salad (GF) or frites	
SALMON	14.95
oven baked and served with buttered seasonal vegetables, Anna potatoes and Béarnaise sauce	
WILD MUSHROOM RISOTTO (V) (VE) (GF)	12.95
Oyster, Shiitake & chestnut mushrooms, watercress and baby spinach	
LEFFE BEER BATTERED FISH	13.95
with frites and pea & mint purée	
DUCK CONFIT	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 melted cheese and béchamel sauce. Served with your choice of house salad (V) or frites. Upgrade to sweet potato frites for 1.00

MONSIEUR	10.65
smoked ham	
MADAME	11.95
smoked ham with a fried free-range egg	
PORTOBELLO MUSHROOM (V)	11.95
with a drizzle of truffle oil, goat's cheese and baby spinach	

STEAK FRITES

Our Black Angus steaks are aged for 35 days for fantastic flavour, taste and texture.

Served with your choice of house salad (GF) (600) or frites. Upgrade to sweet potato frites for 1.00. Complimentary garlic butter available on request.

5OZ MINUTE STEAK (600)	12.95
best served: rare - pink in the middle	
8OZ SIRLOIN	19.95
best served: medium rare - medium	

SAUCES 2.25 EACH

~ peppercorn	~ Béarnaise
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BURGERS

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

BEEF BOURGUIGNON BURGER	14.95
6oz Black Angus beef burger topped with crispy bacon, red wine braised onions, Raclette cheese, Comté cheese & truffle sauce and a cèpe mushroom ketchup, served in a brioche bun	
CHARGRILLED CHICKEN BURGER (GF)	13.95
with roasted red pepper, baby gem lettuce and plum tomato in a soft bun with a choice of classic or sriracha mayonnaise - (GF) when served with salad and in a gluten free bun -	
SPICY CHICKPEA BURGER (V) (VO) (GF)	11.95
chickpea, pepper and sweetcorn burger with sesame seed crumb, baby gem lettuce, plum tomato and tomato tapenade in a soft bun - (GF) when served with salad and in a gluten free bun - - (VE) when served with salad	
BLACK ANGUS BURGER (VO) (GF)	13.95
6oz beef burger with baby gem lettuce and plum tomato in a chargrilled brioche bun with Dijon mayonnaise - (GF) when served with salad and in a gluten free bun - - (VE) with Oomph! vegan burger, served with salad and in a soft sour flour bun -	

ADD EXTRA TOPPINGS (GF) 1.25 EACH

~ fried free-range egg (V)	~ red onion chutney (V) (VE)
~ smashed avocado (V) (VE)	~ sweet cure bacon
~ Portobello mushroom (V) (VE)	

SIDES

SWEET POTATO FRITES	4.50
HALLOUMI FRITES	4.95
FRITES	3.50
HOUSE SALAD (V) (VE) (GF) (600)	3.25
GREEN BEANS (V) (GF) (600)	3.25
BAGUETTE & BUTTER (V)	2.95

DESSERTS

HOT CHOCOLATE FONDANT (V)	6.50
with vanilla ice cream	
LEMON TARTE (V)	5.95
with vanilla crème fraîche	
BLACK FOREST MOUSSE (V)	5.95
French Valrhona dark chocolate mousse layered with a juicy red cherry compote	
ICE CREAM (V) (VO) (GF)	4.95
two scoops of: vanilla, chocolate, strawberry or salted caramel - (VE) when you ask for vegan vanilla ice cream -	
SORBET (V) (VE) (GF)	4.95
two scoops of: lemon or mango sorbet	



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
VIIGNIER LANGUEDOC, FRANCE <i>full-bodied with an attractive fruity freshness and hints of apricot, peach and violet</i>	6.15	8.75	25.95

LIGHT & CRISP	175ml	250ml	bottle
PINOT GRIGIO VENETO, ITALY	5.75	7.95	22.95
CUVÉE MAISON VIN BLANC	5.15	6.25	17.50
PICPOUL DE PINET LANGUEDOC, FRANCE	5.95	8.45	24.75
SAUVIGNON BLANC FRANCE	5.65	7.45	19.95

FRUITY & AROMATIC	175ml	250ml	bottle
MARLBOROUGH SAUVIGNON BLANC NEW ZEALAND	6.95	9.75	27.95
CHABLIS BURGUNDY, FRANCE			32.95

ROSÉ WINES

	175ml	250ml	bottle
PINOT GRIGIO ROSÉ VENETO, ITALY	5.95	8.45	24.75
CUVÉE MAISON VIN ROSÉ	5.15	6.25	17.50
PROVENÇAL ROSÉ PROVENCE, FRANCE			32.95

RED WINES

RECOMMENDATIONS	175ml	250ml	bottle
MALBEC MENDOZA, ARGENTINA <i>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</i>	5.75	7.95	22.95

SMOOTH & ROUND-BODIED	175ml	250ml	bottle
RIOJA CRIANZA RIOJA, SPAIN	6.95	9.75	27.95
PINOT NOIR FRANCE	7.25	9.95	28.95
CUVÉE MAISON VIN ROUGE	5.15	6.25	17.50
MERLOT FRANCE	5.65	7.45	19.95

RICH & FULL-BODIED	175ml	250ml	bottle
CÔTES DU RHÔNE RHÔNE, FRANCE	6.15	8.75	25.95
CROZES-HERMITAGE RHÔNE, FRANCE			32.95

BEERS & CIDER

<i>All 330ml except Stella Cidre (500ml)</i>			
STELLA ARTOIS 4.6%	4.95	LEFFE BLONDE 6.6%	5.15
HOEGAARDEN 4.9%	4.95	<i>natural golden Abbey beer</i>	
<i>fruity wheat beer</i>		STELLA ARTOIS 4.8%	4.95
BREW DOG NANNY STATE 0.5%	3.95	<i>gluten-free</i>	
<i>low alcohol craft beer</i>		FRÜLI 4.1%	4.95
STELLA CIDRE 4.5%	5.15	<i>strawberry wheat beer</i>	
<i>crisp and refreshing European-style cider</i>		VEDETT SESSION IPA	4.85
CORONA 4.5%	4.95	2.7%	
		VEDETT IPA 5.5%	4.95

SOFT DRINKS

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

GIN BLOOMS

A 50ml serve in our iconic gin bloom glass

HENDRICK'S GIN	7.95
BEEFEATER GIN	6.95
BEEFEATER PINK	7.95
BEEFEATER BLOOD ORANGE	7.95

Choose your tonic

SCHWEPPES TONIC

~ classic

~ slimline

**Gin measures are also available in single 25ml*

COCKTAILS

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

MOCKTAILS

FRENCH GARDEN FIZZ <i>elderflower petal, fresh mint, lemon and lime juice</i>	3.50
PASSION FRUITINI <i>passion fruit, mango and a touch of lime topped with soda water</i>	3.50
PINK LEMONADE <i>our twist on the traditional lemonade</i>	3.50



Full allergen menus available on our website via the QR code on the left.

All prices are in £ and include VAT. Wines by the glass are also available in 125ml. Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.

CAFÉ ROUGE

PETIT MENU

3 COURSES & DRINK 5.95

PERFECT FOR MINI GUESTS FROM 2 TO 6 YEARS OLD

1. STARTER

BAGUETTE SLICE & CRUDITÉS (V) (GF)

(GF) when served without baguette)

2. MAINS

MACARONI PASTA

~ Mac 'n' cheese (V)
~ Mac 'n' tomato passata (V)

CHICKEN CRUNCHIES

3 breaded mini fillets with frites,
peas and sweetcorn

FAB FISHCAKE (GF)

salmon fishcake with
French beans and new potatoes

SAUSAGES & MASH

two Cumberland sausages,
mashed potato and gravy with
peas and sweetcorn

GRANDE MENU

3 COURSES & DRINK 7.95

PERFECT FOR GUESTS FROM 7 TO 12 YEARS OLD

1. STARTER

BAGUETTE SLICE & CRUDITÉS (V) (GF)

- (GF) when served without baguette -

GARLIC BREAD (V)

2. MAINS

MACARONI PASTA

~ Mac 'n' cheese (V)
~ Mac 'n' tomato passata (V)

CHICKEN CRUNCHIES

5 breaded mini fillets with frites,
peas and sweetcorn

FISH GOUJONS

with frites, peas and sweetcorn

CHICKEN CAESAR SALAD (GF)

chargrilled chicken breast strips,
baby gem lettuce, avocado
and homemade sourdough
croutons with Caesar dressing

- (GF) When served without croutons -

BURGER

4oz prime beef burger
with plum tomato, lettuce and frites

3. DESSERTS

FRESH FRUIT SALAD (V) (GF)

blueberries, pineapple, raspberries
and strawberries

ICE CREAM (V) (GF)

choose from: vanilla,
chocolate or strawberry

CHOCOLATE BROWNIE (V)

with vanilla crème fraîche

FRUIT ICE LOLLY (V) (GF)

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

4. DRINKS

FRESH JUICE

apple or orange

MILK

glass of semi-skimmed milk

ROBINSONS

choose from: apple & blackcurrant
or orange squash



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

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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. All prices include VAT at the current rate.

BREAKFAST

— FROM —
5.95

THE ROUGE BREAKFAST 7.95

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

ROUGE VEGETARIAN (V) (GF) 7.95

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

- (GF) when served with gluten-free toas -

ROUGE VEGAN (V) (VE) (GF) 5.95

avocado, wilted baby spinach, beans, mushroom, tomato, sautéed potatoes and sourdough toast

- (GF) when served without toast -

GRANDE BREAKFAST 10.95

two free-range eggs, two Cumberland sausages, sweet cure bacon, beans, mushroom, tomato, black pudding, sautéed potatoes and sourdough toast

PANCAKES 7.95

three warm pancakes topped with your choice of:

~ sweet cure bacon, banana and maple syrup

~ fresh strawberries, raspberries, blueberries and pineapple

with fruit compote (V) (VE)

SMASHED AVOCADO (GF) 6.95

on sourdough toast, topped with your choice of:

~ vine tomatoes (V) (VE) ~ smoked salmon

- (GF) when served with gluten-free toast -

EGGS YOUR WAY (GF) 6.95

served with sourdough toast and your choice of:

~ bacon ~ smoked salmon

- (GF) when served with gluten-free toast -

EGGS BENEDICT 7.95

two poached free-range eggs with Hollandaise sauce on

toasted muffins with your choice of:

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

EXTRAS 1.25 EACH

~ Cumberland sausage

~ bacon

~ black pudding

~ eggs (V)

~ sautéed potatoes (V) (VE) (GF)

~ beans (V) (VE) (GF)

~ wilted baby spinach (V) (VE) (GF)

~ toast (V) (GF)

~ Portobello mushroom (V) (VE) (GF)

- (GF) when served with gluten-free toast -

~ avocado (V) (VE) (GF)

BREAKFAST — BAPS —

BACON & HASH BROWN 5.95

two rashers of bacon with a hash brown

SAUSAGE & HASH BROWN 5.95

sausage with a hash brown

SAUSAGE, BACON, EGG & HASH BROWN 5.95

sausage, bacon, egg & hash brown

SOMETHING SMALLER

PASTRIES (V) 2.50

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

FRESH FRUIT SALAD (V) (VE) (GF) 4.95

a sweet medley of fresh strawberries, raspberries, blueberries and pineapple

FIZZ

MIMOSA 5.00

orange juice and Prosecco

PROSECCO 5.95

start your day with a glass of fizz!

HOT DRINKS

ESPRESSO 2.40

DOUBLE ESPRESSO 2.75

LATTE 2.80

CAPPUCCINO 2.80

MOCHA 2.80

AMERICANO 2.60

MACCHIATO 2.40

FLAT WHITE 2.80

HOT CHOCOLATE 2.85

TEA 2.25

English Breakfast,
Earl Grey, Green,
Camomile, Mint
or Rooibos

FRESH MINT TEA 2.35

Soy milk and decaffeinated coffee available on request.

SOFT DRINKS & JUICES

CITRON PRESSÉ 2.85

pressed lemons; just add
water and gomme syrup
to taste

JUICES 2.85

orange, apple or cranberry

ORANGINA 2.85

COCA-COLA ZERO
SUGAR, DIET COKE
OR LEMONADE 2.85

COCA-COLA 2.95

MINERAL WATER

2.70 330ml 4.45 750ml

still or sparkling

KIDS BREAKFAST — 4.95 —

with orange juice, apple juice or milk

KIDS BREAKFAST

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

KIDS VEGGIE BREAKFAST (V) (GF)

free-range egg, avocado, beans and sourdough toast

- (GF) when served with gluten-free toast -

KIDS BREAKFAST ROLL

with sweet cure bacon (GF) or Cumberland sausage

- (GF) when served with gluten-free bun -

PANCAKES (V)

with fresh fruit and fruit compote



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

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