

BREAKFAST MENU

SAVOURY

FULL ENGLISH	8.95	EGGS BENEDICT	7.95
one free range fried egg, Cumberland sausage, cured bacon, beans, grilled tomato, hash brown with sourdough toast (1023 kcal)			
GRAND BREAKFAST	12.95	EGGS ROYALE	8.25
two free range fried eggs, Cumberland sausage, cured bacon, black pudding, beans, grilled tomato, hash brown with sourdough toast (1479 kcal)			
VEGETARIAN BREAKFAST  	7.95	EGGS FLORENTINE 	7.50
one free range fried egg, sautéed mushrooms, beans, grilled tomato, avocado, sweetcorn fritters with sourdough toast (594 kcal)			
VEGAN BREAKFAST  	6.95	SCRAMBLED EGGS ON TOAST 	6.95
sautéed mushrooms, beans, grilled tomato, avocado, sweetcorn fritters with sourdough toast (380 kcal)			
EXTRAS 1.50			

FREE RANGE EGG

(fried 214 kcal, poached 81 kcal, scrambled 154 kcal)

CUMBERLAND SAUSAGE

(194 kcal)

CURED BACON

(148 kcal)

SMOKED SALMON

(172 kcal)

BEANS

(61 kcal)

HASH BROWN

(456 kcal)

AVOCADO

(171 kcal)

SAUTÉED MUSHROOMS

(57 kcal)

TOAST AND BUTTER

(418 kcal)

SWEET

PASTRIES

2.90 EACH

choose from an all-butter croissant with jam (446 kcal), pain au chocolat (259 kcal) pain au raisin (281 kcal), or almond croissant (338 kcal)

FRESH FRUIT SALAD

5.50

(104 kcal)

PANCAKES

7.95

three warm pancakes (281 kcal), topped with your choice of: bacon, banana and maple syrup (325 kcal), fresh berries and fruit compote  (94 kcal)

Faire Bombarde

LUNCH MENU

SERVED 12:00 TILL 16:00

All dishes served with your choice of fries ☺ (270 kcal) or salad ☺ (27 kcal)

Upgrade to sweet potato fries (388 kcal) for 50p

CROQUE MADAME 11.95

pulled ham hock & cheese toasted sandwich topped with béchamel sauce and a fried egg (765 kcal)

CROQUE MONSIEUR ☺ 10.50

pulled ham hock & cheese toasted sandwich topped with béchamel sauce (505 kcal)

STEAK BAGUETTE 13.50

with Dijon mayonnaise, red onion chutney and rocket (918 kcal)

CHICKEN BAGUETTE 12.50

with Dijon mayonnaise and baby gem lettuce (816 kcal)

CAMEMBERT BAGUETTE ☺ 11.95

baby gem lettuce, plum tomato and red onion chutney (748 kcal)

FRENCH ROLLED OMELETTE ☺ ☺ ☺ (362 kcal) 13.50

three free-range eggs with your choice of fillings:
cheese (125 kcal) - ham (47 kcal) - tomatoes (57 kcal)
- mushrooms (57 kcal) - spinach (70 kcal)

STEAK FRITES ☺ ☺ 13.50

5oz minute steak with balsamic, roasted shallot and garlic butter - best served pink (331 kcal)

Please inform team members of any dietary and allergen requirements.

CAFÉ ROUGE

We've taken our favourite dishes from France and brought them back for you, with our own spin. We hope you enjoy them as much as we did finding them.

Good company is best enjoyed the same way you enjoy a good meal, often and with wine.

BREAD AND OLIVES

OLIVES VE GF

plump, juicy, large green Giaraffa olives (167 kcal)

3.50

GARLIC FLATBREAD V

sourdough flatbread covered in garlic butter (949 kcal)

5.95

Add cheese for £1.50 (plus 125 kcal)

STARTERS

FRENCH ONION SOUP GF

the rustic Parisian classic, served with melted cheese croûtons (407 kcal)

6.95

AN ORIGINAL Originates from the 18th century. On our menu since 1789

CHICKEN LIVER PÂTÉ GF

served with red onion chutney and baguette (708 kcal)

6.95

GARLIC MUSHROOMS V GF

in cèpe and garlic sauce, on toasted sourdough - earthy and lovely in equal measure (394 kcal)

6.75

KING PRAWNS GF

big, juicy shell-on prawns in white wine, garlic and chilli with baguette on the side for dipping (689 kcal)

8.50

New SCALLOPS GF

baked in garlic and parsley butter with a crunchy Parmesan crumb (345 kcal)

9.50

PAIR WITH Sancerre, Les Collinettes, Joseph Mellot

CALAMARI

lightly dusted squid with a lemon and garlic mayonnaise - melt in your mouth good (631 kcal)

7.75

New VEGETABLE TARTINE VE GF

toasted sourdough topped with sun-dried tomato tapenade, ribboned courgette, artichoke and vegan goats' cheese (769 kcal)

6.50

New WHOLE BAKED CAMEMBERT GF

Isigny Camembert served with baguette, crudités and red onion chutney - you choose if you share it or not (1066 kcal)

9.95

SALADS

NIÇOISE GF

chargrilled Yellowfin tuna, new potatoes, green beans, baby plum tomatoes, red onion, anchovies, black olives and a soft boiled free range egg - we love a runny yolk (408 kcal)

14.95

PAIR WITH Cotes du Rhône, Côtes de Provence Rosé

CHICKEN CAESAR GF

grilled chicken on a bed of baby gem lettuce with croûtons, Caesar dressing, anchovies and Parmesan shavings - the anchovies make all the difference (775 kcal)

14.50

New LENTIL AND SQUASH VE GF

lentils, roast squash, baby plum tomatoes, red onion, mixed leaves, fresh herbs and toasted pumpkin seeds (215 kcal).

11.50

Add a topping of your choice for £3: Vegan Goats' Cheese (152 kcal), Grilled Chicken (207 kcal)

CHEF'S PICK Fresh and light, but still filling and packed with flavour

V Suitable for vegetarians. VE Suitable for vegans. GF Gluten-free.

GF Can be made gluten-free on request. GF Under 600 calories

Full allergen menus available on our website. Scan the QR code to view. Please let your server know if you have any allergies or dietary requirements, and what they are so that they can assist you with any ingredient queries. 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. All dishes may contain ingredients not listed in the menu descriptions. Adults need around 2000 kcal a day. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All weights provided are average weight before cooking. All prices include VAT at the current rate.



MAINS

BEEF BOURGUIGNON ☺	16.95	DEMI POULET ☺	14.75
originating from provincial Burgundy - slow-cooked beef in red wine sauce with bacon lardons, pearl onions, carrots and chestnut mushrooms. Served with herb-mashed potato (461 kcal)		half roast chicken marinated in garlic and herbs served with thyme jus and fries - simple and delicious (1159 kcal)	
<i>AN ORIGINAL A dish designed to make you feel good inside</i>			
MUSSELS ☺	14.95	BOUILLABAISSE ☺	17.95
succulent Shetland mussels, steamed to order in a moreish white wine, garlic, and cream sauce (375 kcal). Served with fries (270 kcal) or baguette (267 kcal)		mussels, prawns, red mullet and seabass in a saffron, pastis, tomato and fennel broth. Served with baguette and turmeric rouille (1093 kcal)	
<i>CHEF'S PICK The true taste of Marseille</i>			
SALMON	15.95	DUCK CONFIT	16.75
oven baked and served with buttered seasonal vegetables, Anna potatoes and a rich Béarnaise sauce (783 kcal)		Brittany duck leg with braised savoy cabbage, Anna potatoes and a classic cherry sauce - fall off the bone perfection (1068 kcal)	
POULET BRETON ☺	14.95	JACKFRUIT TAGINE ☺	13.50
chicken suprême served in a herb and wine sauce with mushrooms, courgettes and leeks. Served with roasted new potatoes, Chantenay carrots and radishes (1166 kcal)		cooked with butternut squash, carrots, chickpea and sultanas. Served with couscous and topped with vegan mint yogurt, pomegranate and toasted almonds (515 kcal)	
<i>PAIR WITH Sainte Marie des Crozes en Rébellion Pinot Noir</i>			

FROM THE GRILL

<i>Everything from our grill is served with your choice of fries (270 kcal) or salad (27 kcal).</i>		BLACK TRUFFLE AND CAMEMBERT BURGER	15.95
Upgrade to sweet potato fries (388 kcal) for 50p		HARISSA AND EMMENTAL BURGER ☺	14.50
7oz FILLET ☺	25.95	beef patty, melted Camembert, streaky bacon, Dijon and truffle mayonnaise in a brioche bun. It's love in a bun (1405 kcal)	
with balsamic, roasted shallots (237 kcal)		GRILLED CHICKEN BURGER ☺	13.95
<i>CHEF'S PICK Succulent and melt-in-your-mouth tender</i>		succulent grilled chicken breast, red onion, tomato, crisp baby gem lettuce and Dijon mayonnaise, all in a brioche bun (372 kcal)	
8oz SIRLOIN ☺	20.95	<i>PAIR WITH Penedès Pinot Grigio</i>	
with balsamic, roasted shallots (336 kcal)		PRETZEL BURGER ☺	13.95
New 10oz RIB EYE ☺	27.95	Beyond Meat™ burger with melted vegan Applewood cheese, crispy onions, sauerkraut and vegan mayonnaise, all in a pretzel bun. It's a meat-free dream (1123 kcal)	
with balsamic, roasted shallots (504 kcal)			
Choose your steak sauce from the following:			
Garlic butter ☺(60 kcal) – Béarnaise ☺ (158 kcal) – Peppercorn (58 kcal)			
New CAULIFLOWER STEAK ☺	13.50		
served with red pepper hummus, toasted chickpeas, and refreshing pomegranate (399 kcal)			
<i>PAIR WITH Sainte Marie des Crozes en Rébellion Pinot Noir</i>			

SIDES

FRIES (270 kcal)	4.00	FRENCH BEANS (88 kcal)	4.00
SWEET POTATO FRIES (388 kcal)	5.00	CHARGRILLED BROCCOLI (203 kcal)	4.00
GARDEN SALAD (27 kcal)	4.00	CAULIFLOWER	4.00
CREAMED SPINACH (767 kcal)	4.00	CHEESE (257 kcal)	

Looking for something sweet? Ask our team for our Dessert Menu

DESSERTS

CHOCOLATE FONDANT (V)	6.75
melt in the middle, served with salted caramel ice cream (744 kcal)	
CARAMEL CHEESECAKE (V)	6.50
(728 kcal)	
New CHOCOLATE MOUSSE (V GF)	6.50
with a smooth Biscoff centre and crunchy pistachio brittle (563 kcal)	
LEMON TART (V GF)	6.25
with vanilla crème fraîche (557 kcal)	
ICE CREAM & SORBET (V GF)	4.95
choose two scoops from vanilla (76 kcal), vegan vanilla (140 kcal), salted caramel (107 kcal), chocolate (116 kcal), strawberry (101 kcal) ice cream or lemon (87 kcal), mango (84 kcal) sorbet	

COFFEE

ESPRESSO (5 kcal)	2.45
AMERICANO (10 kcal)	2.75
FLAT WHITE (77 kcal)	2.95
CAPPUCCINO (80 kcal)	2.95
LATTE (89 kcal)	2.95
MOCHA (99 kcal)	2.95
HOT CHOCOLATE (140 kcal)	2.95

Add your choice of syrup for 40p: Vanilla (90 kcal) or Hazelnut (67 kcal)

Dairy-free milk available on request

TEA 2.65

ENGLISH BREAKFAST (0 kcal)	GREEN (0 kcal)
EARL GREY (0 kcal)	MINT (2 kcal)
ROOIBOS (0 kcal)	CAMOMILE (0 kcal)

(V) Suitable for vegetarians. (VE) Suitable for vegans. (GF) Gluten-free.

(G) Can be made gluten-free on request. (600) Under 600 calories

Full allergen menus available on our website. Scan the QR code to view. Please let your server know if you have any allergens or dietary requirements, and what they are so that they can assist you with any ingredient queries. 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. All dishes may contain ingredients not listed in the menu descriptions. Adults need around 2000 kcal a day. All prices include VAT at the current rate.

