

WELCOME TO — OUR BISTRO —

STARTERS

BRUSCHETTA (V)

toasted sourdough bread topped with a tomato, basil and red onion mix. Finished with a drizzle of olive oil

KING PRAWNS

in garlic & smoked chilli butter, served with baguette

FRENCH ONION SOUP

with sourdough croutons and melted cheese, served with baguette

PORK RILLETTES

slow cooked potted pulled pork topped with pickled pink onions, served with freshly baked baguette

MAINS

ROUGE BURGER

6oz beef burger with baby gem lettuce and plum tomato in a brioche bun with Dijon mayonnaise. Served with frites

CHICKEN CAESAR SALAD

baby gem lettuce, avocado, chargrilled chicken, anchovies and sourdough croutons, with Caesar dressing

MINUTE STEAK

5oz Black Angus Minute steak served with your choice of frites or house salad

DEMI POULET

half roast chicken marinated in garlic and herbs with thyme jus. Served with frites

CROQUE MADEMOISELLE

classic grilled sourdough sandwich topped with a three-cheese blend and béchamel sauce. Filled with red pepper, courgette, smoky sun-dried tomatoes and Dijon mayonnaise. Served with house salad (V) or frites

DESSERTS

ICE CREAM (V)

two scoops of vanilla ice cream

FRENCH CHOCOLATE TORTE (V)

served with vanilla ice cream

CRÈME BRÛLÉE (V)

caramelised vanilla crème with an almond tuile and fresh strawberry

LEMON TARTE (V)

with vanilla crème fraîche



Full allergen menus available on our website via the QR code on the left. If you suffer from nut or other allergies, please ask your server for more information. (V) Suitable for vegetarians

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. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All steak weights provided are average weight before cooking.



We are proud to have been recognised by the MSC for our certified ocean friendly seafood. All our seafood with the  is fully traceable all the way back to MSC certified sustainable fisheries.