



Did you know we are celebrating over 35 years – a Covent Garden institution!
Renowned for our excellent, regional French food, friendly service and warm atmosphere, we plan to be here for many more years to come!
‘Making a family out of strangers’

SNACKS

Olives	£3.50
Mixed Nuts	£4.00
Bread & Butter	£4.00

APERITIFS

Kir	£8.90
Kir Royal	£12.50
Champagne	£12.00
Prosecco	£9.00
Crémant	£10.00

LES ENTREES

La Soupe à l'oignon	£8.00	Pâté de campagne maison	£8.00
Moules Marinières	£9.00	Salade de chèvre chaud	£9.00
Noix de St Jacques (Scallops)	£10.75	Cassiolette de calamars à la plancha au piment d'espelette	£10.75
Escargots de Bourgogne (half dozen)	£10.75	Assiette de charcuterie	£15.00
Foie gras	£12.00	Fondue de Fromage des Clarines	£16.00
excellent with a glass of Monbazillac £8.00 extra			

LES PLATS

Boeuf Bourguignon	£24.00	“Le Garrick” burger	£17.00
Slow cooked beef marinated in red wine served with new potatoes, vegetables and lardons		(£1.50 for chesse topping: Blue or Emmental)	
Moules frites	£17.00	Homemade spiced beef & lamb “steak haché” in a bun with cucumber, tomatoes & served with fries	
Large bowl of mussels “marinières” cooked in white wine, parsley and cream served with french fries		Poulet à la crème	£19.50
Confit de canard et pomme purée	£26.00	Grilled chicken breast with a creamy mushroom and rosemary sauce, served with sauteed potatoes	
Classic honey glazed duck “confit” with mash potato		Filet de saumon et sa ratatouille	£19.50
Authentique cassoulet de Toulouse	£25.00	Salmon fillet served with ratatouille and basil dressing	
Traditional dish from Toulouse: duck confit, pork belly and Toulouse sausage with beans		Risotto de saison	£18.00
Plat du Jour	Changes daily	Seasonal vegetarian risotto	
Dish of the day. Please ask the staff or look on daily specials		Salade de chèvre chaud	£17.00
Vegan dish of the day	Changes daily	Goats cheese salad	
Please ask the staff or look on daily specials		Poisson du Jour	Market price
		Fish of the day. Please ask the staff or look on daily specials	

LES STEAKS

Served with a choice of Béarnaise or Peppercorn sauce and French fries.		
Specials from the Grill	Faux filet Rib Eye £29.50	Onglet £17.00
Ask staff for details of daily changing special cuts on the grill	225g chargrilled rare breed rib eye steak	Also known as “butcher’s choice” 155g

LEGUMES

Epinards (spinach)	£5.00	Frites	£5.00
Salade tomates & échalottes	£5.00	Salade verte	£4.50
Petit pois Grand-Mère	£5.50	Pommes de terre nouvelles	£5.00
Seasonal greens	£5.50	Purée de pommes de terre	£5.00

LE MENU

Pre & Post Theatre
2 courses £19.75 or 3 courses £25.50
from noon until 6.30pm and after 10pm
Starter
Soupe du jour or Paté de campagne
Main Course
Onglet steak frites, Toulouse Sausage & Mash, Moules frites or Salade de chèvre chaud
Dessert
Tarte au citron or Pot au chocolat
Add peppercorn or béarnaise sauce to your steak for £0.95

A discretion of 12.5% service charge will be added to your bill.
For information regarding allergies please ask a member of staff.
Some dishes may contain nuts.

CHAMPAGNE & CREMANT		
	Gl 125 ml	Btl
Lunetta Prosecco Spumante	£9.00	£40.00
Méthode traditionnelle AOC ‘Cuvée Signée’ Cremant	£10.00	£55.00
Champagne CH. De L’auche	£12.00	£65.00
Champagne Gremillet Rosé de d’Assemblage Brut		£80.00
Champagne Gremillet Blanc de Blancs		£95.00
Dom Pérignon Vintage		£250.00
Krug Grande Cuvée brut		£300.00

LES CLASSIQUES			
Gin & Vodka tonics	25ml - 50 ml	Cocktails	
Absolut Blue	£10.00	Margarita	£13.00
Grey Goose	£11.00	Negroni	£13.00
Gordon’s	£9.50	Aperol Spritz	£12.00
Bombay Sapphire	£11.00	Martini (gin or vodka)	£14.00
Hendrick’s	£12.00	Espresso Martini	£13.00
Tanqueray Sevilla	£11.00	Mountgay Rum (50ml)	£11.00
Ricard (25ml)	£6.00	Bruichladdich (50ml)	£12.00

VINS BLANCS & ROSES					VINS ROUGES				
	Gl 125ml	Gl 175ml	C 500ml	Btl		Gl 125ml	Gl 175ml	C 500ml	Btl
Fresh and Fruity					Light and juicy				
Cuvée Jean-Paul, Pays des Côtes de Gascogne	£6.00	£8.50	£21.00	£27.00	Cuvée Jean-Paul Pays de Vaucluse	£6.00	£8.50	£21.00	£27.00
Pasquiers Sauvignon Vermentino, Pays d'Oc	£6.30	£8.80	£23.50	£32.00	Roncier, Pinot Noir Gamay, Burgundy	£6.30	£8.80	£23.50	£32.00
Domaine Vedilhan Viognier, Pays d'Oc	£6.50	£8.80	£25.00	£35.00	La Chapelle de Marin, P. Armand, Côtes du Rhône	£6.50	£8.70	£24.20	£34.00
Esprit de Tursan Blanc	£6.60	£8.80	£25.00	£36.00	Gamay Val de Loire, Domaine de la Grange	£6.60	£9.00	£26.00	£39.00
Picpoul de Pinet, Côteaux du Languedoc	£6.60	£8.80	£25.00	£36.00	Fleurie la Madone, la Reine de l'arenite, AOP	£9.90	£12.80	£34.50	£47.00
Les Volets Chardonnay					Bourgogne Côtes d'Or Pinot Noir				£58.00
Pays de la Haute Vallée de l'Aude	£6.50	£8.80	£25.00	£35.00					
Textured and Elegant					Rich and Spicy				
Château L'Ermit d'Auzan,					Les Oliviers Merlot Mourvèdre, Pays d'Oc	£6.50	£8.70	£23.50	£33.00
Costières de Nîmes	£6.70	£9.20	£27.00	£37.00	Syrah 'Domaine Gigondan', Rhône	£6.60	£9.00	£26.00	£39.00
Clos de L'Église, Mâcon-Charnay, Burgundy	£10.00	£12.90	£35.00	£50.00	Les Volets Malbec,				
Côte du Rhone Blanc AOC, Domaine Gigondan				£47.00	Pays de l'Haute Vallée de l'Aude	£6.50	£8.80	£25.00	£35.00
Pouilly Fumé, Domaine Bouchié-Chantillier	£11.00	£15.00	£38.00	£58.00	Château L'Ermit d'Auzan,				
Vallet Frères, Meursault, Burgundy				£100.00	Costières de Nîmes	£6.60	£9.00	£25.20	£37.00
Châteauneuf-du-Pape, Domaine André Mathieu				£85.00	Château La Croix du Grand Jard, Bordeaux	£7.30	£9.60	£27.00	£42.00
					Clos du Colombier, Cahors Malbec AOC	£8.60	£10.40	£28.00	£43.00
					Castillon Côte de Bordeaux				£53.00
					Saint Chinian AOP Domaine La Bosque				£57.00
Rosé					Fine and rare - Bottle only				
Pasquiers Grenache Gris Cinsault Rosé	£6.50	£8.70	£23.50	£33.00	Chateau du Retout, Cru Bourgeois Haut-Medoc				£69.00
Domaine de la Vieille Tour Rosé					St Emilion Grand Cru AOC				£75.00
Côtes de Provence	£7.50	£9.60	£26.60	£40.00	Domaine Chante Cigale Châteauneuf-du-Pape Rouge, Rhône				£70.00
					Vallet Frères Gevrey Chambertin, Burgundy				£82.00
					Château Tayac, Margaux, Bordeaux				£95.00
					Château Lalande, St Julien, Bordeaux				£80.00
					Clos 56, Pomerol 'Domaine Bouyer', Bordeaux				£110.00
Bin ends regularly available. Ask your waiter for details.									
All wines are subject to availability from local wine producer... Have a chat with your server about vintages...									

BIERES & CIDRE	
Kronenbourg 1664 5%	27.5cl Btl - £5.00
Stella Artois 4.8%	33cl Btl - £5.50
Cidre Breton 5%	33cl Btl - £5.50
Leffe Biere 6.6%	33cl Btl - £6.20

MIXERS & JUICES	
Cordials - Grenadine, Menthe, Lime	£3.00
Coca cola & Diet Coke	20cl Btl - £3.00
Lemonade	20cl Btl - £3.00
Tonic water	20cl Btl £3.50
Slimline Tonic water	20cl Btl £3.00
Still & Sparkling Mineral water	Gl £2.50 Btl £4.50
Tomato juice	20cl Btl - £3.50
Orange juice	20cl Btl - £3.50
Cranberry juice	20cl Btl - £3.50
Cloudy Apple juice	20cl Btl - £3.50

Hire Le Garrick for your corporate functions or private event. Get in touch with us for more information