



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	£8.20
Kir Royal	£11.50
Champagne	£11.00
Prosecco	£8.50
Crémant	£9.50

LES ENTREES

La Soupe à l'oignon	£8.00
Moules Marinières	£9.00
Noix de St Jacques (Scallops)	£10.75
Escargots de Bourgogne (half dozen)	£10.75
Foie gras	£12.00
excellent with a glass of Monbazillac £8.00 extra	

Pâté de campagne maison	£8.00
Salade de chèvre chaud	£9.00
Cassiolette de calamars à la plancha au piment d'espelette	£10.75
Assiette de charcuterie	£13.00
Fondue de Fromage des Clarines	£15.00

LES PLATS

Boeuf Bourguignon	£21.00
Slow cooked beef marinated in red wine served with new potatoes, vegetables and lardons	
Moules frites	£16.50
Large bowl of mussels “marinières” cooked in white wine, parsley and cream served with french fries	
Confit de canard et pomme purée	£23.00
Classic honey glazed duck “confit” with mash potato	
Authentique cassoulet de Toulouse	£23.00
Traditional dish from Toulouse: duck confit, pork belly and Toulouse sausage with beans	
Plat du Jour	Changes daily
Dish of the day. Please ask the staff or look on daily specials	
Vegan dish of the day	Changes daily
Please ask the staff or look on daily specials	

“Le Garrick” burger	£17.00
(£1.50 for chesse topping: Blue or Emmental)	
Homemade spiced beef & lamb “steak haché” in a bun with cucumber, tomatoes & served with fries	
Coquelet au citron	£17.50
Whole free range baby chicken, roasted with lemon & tomato rosemary sauce, served with fries	
Filet de saumon et sa ratatouille	£18.50
Salmon fillet served with ratatouille and basil dressing	
Risotto de saison	£17.50
Seasonal vegetarian risotto	
Salade de chèvre chaud	£16.50
Goats cheese salad	
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.

Butchers Special
Ask staff for details of daily changing cuts on the grill

Faux filet Rib Eye £28.00
225g chargrilled rare breed rib eye steak

Onglet £16.50
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 £17.75 or 3 courses £23.50
from noon until 6.30pm and after 10pm
Starter
Soupe du jour or Paté de campagne
Main Course
Onglet steak frites, 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
Champagne CH. De L'auche	£11.00	£60.00
Champagne Gremillet Rosé de d'Assemblage Brut		£75.00
Champagne Gremillet Blanc de Blancs		£95.00
Dom Pérignon Vintage		£300.00
Krug Grande Cuvée brut		£350.00
Lunetta Prosecco Spumante	£8.50	£35.00
Méthode traditionnelle AOC 'Cuvée Signée' Cremant	£9.50	£50.00

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)	£13.00
Hendrick's	£12.00	Espresso Martini	£13.00
Tanqueray Sevilla	£11.00	Champagne Americano	£12.00
Ricard (25ml)	£6.00	Bloody Mary	£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	£5.70	£7.90	£19.50	£25.00	Cuvée Jean-Paul Pays de Vaucluse	£5.70	£7.90	£19.50	£25.00
Pasquiers Sauvignon Vermentino, Pays d'Oc	£5.90	£8.25	£22.50	£29.50	Roncier, Pinot Noir Gamay, Burgundy	£5.90	£8.25	£22.50	£29.50
Selon Létang Viognier, Pays d'Oc	£6.00	£8.30	£23.30	£32.00	La Chapelle de Marin, P. Armand, Côtes du Rhône	£6.00	£8.30	£23.30	£32.00
Esprit de Tursan Blanc	£6.20	£8.40	£23.50	£33.00	Gamay Val de Loire, Domaine de la Grange	£6.25	£8.50	£24.50	£37.00
Picpoul de Pinet, Côteaux du Languedoc	£6.20	£8.40	£23.50	£33.00	Domaine de la Porte du Paradis,				
Les Volets Chardonnay					Le Cru des Amoureux, St Amour, Beaujolais				£43.00
Pays de la Haute Vallée de l'Aude	£6.00	£8.30	£23.30	£32.00	Bourgogne Côtes d'Or Pinot Noir				£51.00
Textured and Elegant					Rich and Spicy				
Château L'Ermitage 'Tradition' Blanc,					Les Oliviers Merlot Mourvèdre, Pays d'Oc	£5.90	£8.25	£22.50	£29.50
Costières de Nîmes	£6.30	£8.70	£24.00	£35.00	Syrah 'Domaine Gigondan', Rhône	£6.25	£8.70	£24.50	£37.00
Clos de L'Église, Mâcon-Charnay, Burgundy	£9.50	£12.50	£34.00	£48.00	Les Volets Malbec,				
Côte du Rhone Blanc AOC, Domaine Gigondan				£47.00	Pays de l'Haute Vallée de l'Aude	£6.10	£8.40	£23.40	£33.00
Pouilly Fumé, Domaine Bouchié-Chantillier	£9.70	£12.60	£34.20	£49.50	Château L'Ermitage 'Tradition' Rouge,				
					Costières de Nîmes	£6.20	£8.70	£24.00	£35.00
					Château La Croix du Grand Jard, Bordeaux	£6.90	£9.30	£25.50	£39.00
					Clos du Colombier, Cahors Malbec AOC	£8.15	£9.75	£26.90	£41.00
					Castillon Côte de Bordeaux				£49.00
					Saint Chinian AOP Domaine La Bosque				£57.00
Fine and Rare - Bottle only					Fine and rare - Bottle only				
Châteauneuf-du-Pape, Domaine André Mathieu				£85.00	Chateau du Retout, Cru Bourgeois Haut-Medoc				£67.00
Vallet Frères, Meursault, Burgundy				£95.00	St Emilion Grand Cru AOC				£69.00
Vallet Frères, Chassagne - Montrachet Premier Cru 'Les Morgeots'				£160.00	Domaine Chante Cigale Châteauneuf-du-Pape Rouge, Rhône				£70.00
Vallet Frères, Corton Charlemagne Grand Cru				£170.00	Vallet Frères Gevrey Chambertin, Burgundy				£75.00
Rosé					Château Tayac, Margaux, Bordeaux				£80.00
Pasquiers Grenache Gris Cinsault Rosé	£6.10	£8.30	£22.50	£31.00	Château Lalande, St Julien, Bordeaux				£95.00
Domaine de la Vieille Tour Rosé					Clos 56, Pomerol 'Domaine Bouyer', Bordeaux				£110.00
Côtes de Provence	£7.00	£9.25	£25.50	£38.00					
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

Did you know you can hire
Le Garrick for your corporate functions or private
event. Get in touch with us for more information

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