

MENU C



TWO COURSES

£13.95

THREE COURSES

£17.95

Supplement available for groups of less than 20 (Includes VAT)

ENTRÉES

FRENCH ONION SOUP

signature Rouge recipe made with beef stock, finished with Gruyère cheese and croutons

PÂTÉ

smooth chicken liver pâté, with bread and Mediterranean chutney

CAMEMBERT

breaded camembert, served melted with redcurrant and cranberry sauce

PLATS CHAUDS

DEMI POULET

half roast chicken flavoured with thyme and black pepper, served with French fries and salad garnish

FISH AND CHIPS

battered fish fillet, served with French fries and tartare sauce

TARTE

vegetable tart with herb pastry, served with a house salad

MINUTE STEAK

char-grilled rump steak, served with French fries and garlic butter

BEEF BOURGUIGNON

slow-cooked beef in red wine with bacon and mushrooms, served with mashed potato and garden vegetables

DESSERTS





CRÈME BRULÉE



traditional set vanilla pod custard with caramelised top and strawberry & black pepper sorbet

LEMON TART

signature French lemon tart, with crème fraîche

ICE CREAM

2 scoops of: vanilla , chocolate , strawberry , tarte tatin, salted caramel 
or chocolate & raspberry fondant ice cream

 Suitable for vegetarians.  Made without gluten.  Can be made without gluten on request.

Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.