

TASTE OF ROUGE

STARTERS

FRENCH ONION SOUP 600
with sourdough croutons and melted cheese,
served with baguette

GARLIC MUSHROOMS V 600
in a cèpe & garlic sauce on chargrilled
sourdough bread

BREADED CAMEMBERT 600
with cranberry & redcurrant chutney

NEW BABY CARROT & SHALLOT TATIN V 600
served with watercress and a drizzle of olive oil

BREADED WHITEBAIT V
with lemon & coriander mayonnaise

MAINS

POULET BRETON
roast chicken suprême with mushrooms, courgette,
leeks and a herb & wine sauce with mashed potato

BEEF BOURGUIGNON 600 (supplement 3.00)
slow-cooked in a red wine sauce with bacon lardons,
onions and mushrooms. Served with mashed potato

NEW WILD MUSHROOM RISOTTO V 600
Oyster, Shiitake & chestnut mushrooms, watercress
and baby spinach

LEFFE BEER BATTERED FISH V
with frites and pea & mint purée

CHICKEN CAESAR SALAD 600
chargrilled chicken, baby gem lettuce, avocado, anchovies
and sourdough croutons, with Caesar dressing

DUCK CONFIT 600 (supplement 3.00)
slow-cooked Brittany duck leg with Anna potatoes,
wilted baby spinach and cherry or orange sauce

MOULES MARINIÈRES V
rope-grown Shetland mussels steamed to order in cream,
garlic, shallots, celery and white wine. Served with frites

NEW FRENCH ONION CROQUE
classic grilled sourdough sandwich topped with a three-cheese
blend and béchamel sauce. Filled with caramelised French
onions, Dijon mustard and topped with crispy onions.
Served with frites.

OMELETTE V
three free-range eggs with one topping of your choice.
Served with frites or house salad 600

ADD EXTRA TOPPINGS 1.50 EACH

- ~ cheese V
- ~ mushrooms V
- ~ spinach V
- ~ ham
- ~ smoked salmon
- ~ tomatoes V

SIDES

SWEET POTATO FRITES 600	4.50
HALLOUMI FRITES 600	4.75
FRITES 600	3.50
HOUSE SALAD V 600	3.25
GREEN BEANS V 600	3.25
TENDERSTEM BROCCOLI V 600	3.25
TOMATO & SHALLOT SALAD V 600	3.25

STEAK FRITES

**Our Black Angus steaks are aged for 35 days
for fantastic flavour, taste and texture.**

Served with your choice of frites or house salad 600.
Complimentary garlic butter available on request.

5OZ RUMP
best served: rare - pink in the middle

8OZ SIRLOIN (supplement 4.00)
best served: medium rare - medium

10OZ RIB-EYE (supplement 5.00)
best served: medium - medium well

SAUCES 2.25 EACH
~ peppercorn
~ Béarnaise

Upgrade to sweet potato frites for 1.00

BURGERS

Served with your choice of frites or house salad
Upgrade to sweet potato frites for 1.00

NEW BEEF BOURGUIGNON BURGER (supplement 3.00)
6oz Black Angus beef burger topped with crispy bacon,
red wine braised onions, Racelette cheese, Comté cheese
& truffle sauce and a cèpe mushroom ketchup

CHARGRILLED CHICKEN BURGER
with roasted red pepper, baby gem lettuce and plum tomato
in a chargrilled brioche bun with a choice of classic or sriracha
mayonnaise

BLACK ANGUS BURGER
6oz beef burger with baby gem lettuce and plum tomato
in a chargrilled brioche bun with Dijon mayonnaise
~ vegan option available

ADD TOPPINGS TO ANY BURGER 1.25 EACH

- ~ fried free-range egg V
- ~ grilled halloumi V
- ~ smashed avocado V
- ~ sweet cure bacon
- ~ Portobello mushroom V
- ~ Camembert V
- ~ red onion chutney V



We are proud to have been recognised by the MSC for our certified ocean friendly seafood. All our mussels, hake, haddock and whitebait are fully traceable all the way back to MSC certified sustainable fisheries.



Please ask for separate gluten-free, non-dairy or vegan menus.

V Suitable for vegetarians 300 Under 300 calories. 600 Under 600 calories.

Full allergen menus available on our website, or via the QR code on the left. 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.

TASTE OF ROUGE

DESSERTS

ICE CREAM ☺

two scoops of: vanilla, chocolate, strawberry
or salted caramel
~ or lemon or mango sorbet

NEW BRIOCHE BREAD & BUTTER PUDDING ☺

soaked in orange liqueur and packed with juicy sultanas.
Served with vanilla crème Anglaise

NEW CHERRY TATIN ☺

warm cherry tart with vanilla ice cream

LEMON TARTE ☺

with vanilla crème fraîche

CRÈME BRÛLÉE ☺

caramelised vanilla crème with an almond tuile

COFFEE & HOT CHOCOLATE

ESPRESSO 2.40

DOUBLE ESPRESSO 2.75

LATTE 2.80

CAPPUCCINO 2.80

MOCHA 2.80

AMERICANO 2.60

MACCHIATO 2.40

FLAT WHITE 2.80

HOT CHOCOLATE 2.85

LIQUEUR LATTE 5.25

choose from: Courvoisier VSOP, Baileys, Disaronno, Jameson or Tia Maria

Soy milk and decaffeinated coffee available on request.

TEA & INFUSIONS

TEA 2.50

English Breakfast, Earl Grey, Green, Camomile, Mint or Rooibos

FRESH MINT 2.60



Prince's Trust

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