

Welcome to our *Bistro*

DIJON MENU

STARTERS

GARLIC MUSHROOMS (V)

*in a cèpe & garlic sauce on
chargrilled sourdough bread*

CALAMARI

*Deep fried squid with a
garlic & lemon aioli dip*

FRENCH ONION SOUP

*with cheesy baguette
croutons and fresh chives*

CHICKEN LIVER PÂTÉ

*served with chargrilled
sourdough bread*

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*

MOULES MARINIÈRES

*Fresh Shetland mussels, cream,
garlic, shallots, thyme, butter, white
wine, served with garlic baguette*

SPICY CHICKPEA BURGER

*chickpea, pepper and sweetcorn
burger with sesame seed
crumb, baby gem lettuce, plum
tomato and tomato tapenade
in a soft bun with frites*

DESSERTS

HOT CHOCOLATE FONDANT (V)

served with vanilla ice cream

CRÈME BRÛLÉE (V)

caramelised vanilla crème

ICE CREAM (V)

*two scoops of vanilla, chocolate
or strawberry ice cream*



**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.

Welcome to our *Bistro*

CHARENTE MENU

STARTERS

BRUSCHETTA (V)

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

GARLIC MUSHROOMS (V)

in a cèpe & garlic sauce on chargrilled sourdough bread

FRENCH ONION SOUP

with cheesy baguette croutons and fresh chives

CHICKEN LIVER PÂTÉ

served with chargrilled sourdough bread

MAINS

DEMI POULET

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

ROUGE BURGER

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

FISHCAKE & FRITES

Cod & haddock fishcake, topped with a poached egg and tartare sauce

SPICY CHICKPEA BURGER

chickpea, pepper and sweetcorn burger with sesame seed crumb, baby gem lettuce, plum tomato and tomato tapenade in a soft bun with frites

DESSERTS

ICE CREAM (V)

two scoops of vanilla, chocolate or strawberry ice cream

HOT CHOCOLATE FONDANT (V)

served with vanilla ice cream

CRÈME BRÛLÉE (V)

caramelised vanilla crème



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