

# — WELCOME — TO OUR BISTRO

## STARTERS

### SOUPE À L'OIGNON (G)

*rustic French onion soup with sourdough croutons  
and Emmental cheese, served with baguette*

### CAMEMBERT

*warm breaded Camembert with cranberry  
& redcurrant sauce*

### PÂTÉ (G)

*potted smooth chicken liver pâté, shallot & raisin  
chutney with chargrilled sourdough bread*

## MAINS

### DEMI POULET (G)

*half roast chicken marinated in garlic and herbs  
with thyme jus. Served with frites or house salad*

### POISSON FRITES

*batter crisp haddock served with frites and tartare sauce*

### MOROCCAN VEGETABLE TAGINE (VE)(G)

*roasted courgette, carrots, butternut squash,  
baby spinach and chickpeas with toasted  
almonds and coriander chutney. Served with  
spiced coriander couscous*

### 5OZ 'MINUTE' RUMP (G)

*5oz Black Angus 'minute' rump served with frites  
or house salad, garlic butter available on request*

### BOEUF BOURGUIGNON (G)

*slow-cooked beef in a red wine sauce with bacon lardons,  
caramelised shallots and mushrooms with herb mash*

## DESSERTS

### CRÈME BRÛLÉE (V)(G)

*caramelised vanilla crème with an almond tuile*

### TARTE AU CITRON (V)(G)

*lemon tart with crème fraîche*

### CRÈMES GLACÉES (V)(G)

*two scoops of: vanilla (V)\*, chocolate, strawberry  
or salted caramel ice cream*

# CAFÉ ROUGE

Est. 1989