

BRASSERIE ROUX

Brasserie Roux is named quite correctly as a Brasserie!
Originating in Paris in the late 19th century, brasseries are the home of informal dining, the best regional French cooking, a bustling, lively atmosphere with charming, efficient but never over zealous staff.
Here at Brasserie Roux we hope to emulate true Brasserie style. Bon appétit...

Les Entrées

Gratinée à l'oignon Normande <i>French onion soup with cream and cider</i>	£7.00
Bisque de homard <i>Lobster bisque</i>	£9.50
Salade de crabe à la moutarde et gelée de concombre <i>Crab salad with mustard and cucumber jelly</i>	£11.50
Salade tiède de poireau, œuf poché, sauce ravigote <i>Warm leek salad with poached egg</i>	£8.50
Tartare de saumon fumé "Glendale bio", crème fraîche au raifort <i>Glendale organic smoked salmon tartare with horseradish</i>	£10.50
Terrine du jour <i>Terrine of the day with chutney</i>	£8.50
Escalope de foie gras, figue rôtie au miel de lavande <i>Duck foie gras, honey roasted fig</i>	£13.75
Quenelle de brochet à la Lyonnaise <i>Pike mousse, purée of mushroom, lobster sauce</i>	£10.00

Les Poissons

Sole cuite sur l'os à la meunière, sauce choron <i>Pan-fried Dover sole on the bone, tomato hollandaise sauce</i>	£28.50
Coquille St Jacques et boudin noir aux pommes, beurre au cidre <i>Sautéed scallop with boudin noir, apple purée, cider butter sauce</i>	£18.00
Cassoulet de queue de lotte <i>Monkfish cassoulet</i>	£18.00

Les Viandes

Cuisse de canard confit <i>Duck leg confit, sautéed potato with caramelised onions</i>	£16.00
Poulet Label Anglais aux lentilles du Puy <i>Free range chicken with Puy lentils</i>	leg - £10.00 breast - £14.50
Foie de veau Lyonnaise, Pomme Purée <i>Sautéed veal liver with onion gravy and mashed potatoes</i>	£15.00
Carré d'agneau rôti, ail en chemise et ratatouille <i>Rack of lamb with roast garlic and ratatouille</i>	£18.00

Les Grillades

Pavé de bœuf Ecosais, sauce béarnaise <i>Scottish rib eye steak with home made chips</i>	£19.50
Châteaubriand Ecosais pour deux personnes, sauce à la bordelaise <i>Grilled fillet of Scottish beef for two with bordelaise sauce</i>	£49.50

All dishes are garnished with seasonal vegetables and potatoes

Pâtes et Riz

Risotto de cèpes aux trésors des bois <i>Mushroom risotto</i>	£13.00
Pâte penne à la saucisse de Toulouse et parmesan <i>Penne rigate with Toulouse sausage and parmesan</i>	£11.00

WINES OF THE MOMENT

WHITE

Le Soula blanc, 2004
VdP des Cotes Catalanes
£9.50 per glass £59.00 per bottle

RED

Le Soula rouge, 2004
VdP des Cotes Catalanes
£9.50 per glass £59.00 per bottle

Menu classique

Mouclade d'Aunis £7.00
Mussel gratin in a light curry sauce

Garbure £7.00
Cabbage soup with duck confit

Flamiche de poireau £7.50
Leek tart with beurre blanc

Pot au Feu £17.50
Boiled shin of beef with green bacon

Daube de joue de boeuf à l'ancienne £16.00
*Braised ox cheeks in red wine, lardons,
baby onions and carrots*

Choucroute de saumon £14.50
Salmon with sauerkraut

Tarte Tatin aux poires £6.75
Pear Tart Tatin

Macarons au chocolat
et mousse de chataigne £6.75
Chocolate macarons with chestnut mousse

All our prices include VAT at 17.5%.

An optional service charge of 12.5% will be added to your bill.

Some of our dishes may contain trace of nuts, wheat and garlic, please ask your waiter for details and inform us of any allergies.