

À LA CARTE

A Portion of Bread & Butter 4

A Portion of Olives 4

STARTER

Classic French Onion Soup *VG* 13.5
with Croûtons & Gratinated Emmental Cheese

Salade d'Endive *V* 14
with Beetroot, Caramelized Walnuts, Roquefort & Vinaigrette

Mozzarella, Tomato & Rocket Salad *V* 14

Baked Red Pepper & Goat's Cheese Tarte *V* 14
with Onion Confit & Pesto

Prawn Cocktail 14.5
Served with Marie Rose Sauce

Seafood Risotto 18.5
with Fresh Tomato, Chilli, Ginger, Garlic & Basil Sauce

Tian of Crab 18.5
Layers of White Crab, Avocado, Tomato & Brown Crab

Grilled King Prawns 19/35
in a Chilli, Garlic, Ginger & Lime Butter Sauce
with Crayfish Croquettes

Grilled Scallops 19/35
Served with Cauliflower Puree, Rocket Salad
& Sauce Vierge

Grilled Goat Cheese *V* 14/19
Served on Croutons with Mixed Salad, Beetroot,
Basil & Olive Oil Dressing

MAIN COURSE

Salmon Niçoise 20
Grilled Fillet of Salmon with Potato Salad, French Beans,
Boiled Egg,Tomato, Olive Tapenade & Anchovies

Grilled Fillet of Salmon 26.5
with Spinach, Minted New Potatoes & Bearnaise Sauce

Pan Roast Fillet Of Halibut Dieppoise 29
Served with Mussels, Prawns, Mushrooms
& Creamy White Wine Sauce

Grilled Medallions of Monkfish Basquaise 29.5
with Chorizo, Red Pepper, Fennel & Onion Confit

Seafood Linguini 30
Calamari, King Prawns, Scallops & Mussels in a Chilli,
Garlic, Fresh Herb & Tomato Sauce

Chicken Dijonnaise 24
Pan Roast Free Range Chicken Breast, French Beans,
Dauphinoise Potato & Mustard Sauce

Braised Beef Bourguignon 23
with Mash Potato

Pan Roast Duck Breast 26.5
Served with Sautéed Spinach, Berry Compote & Port Sauce

Omelette *of your choice served with a* 17.5
Salad Garnish & French Fries
Add: Cheese, Tomato, Chive, Mushroom - £1 each
Add: Ham - £1.5 / Add: Spinach - £3

Croque Monsieur / Madame 18.5
Toasted Ham & Cheddar Cheese Sandwich
with a Salad Garnish & French Fries
Madam with a Fried Egg – Supplement £1

Vegetable Risotto *V* 18.5
Served with Crème Fraiche, Pesto & Grated Parmesan

Crepe Provençale *V* 18
Baked Crepe with Ratatouille and Cheese Sauce

Mozzarella, Sweet Potato, Red Pepper,
Spinach & Pinenut *V* 18.5
Baked in Puff Pastry served with Romesco sauce

Braised Pork Belly 24.5
with Red Cabbage, Lyonnaise Potatoes & Apple Sauce

Chicken Caesar Salad 19.5
Served with Gem Lettuce, Anchovies, Boiled egg,
Croutons, Bacon, Parmesan & Caesar Dressing

Grilled Calves Liver 26
Served with Mash, Mushroom, Bacon & Port Wine Sauce

Pan Roast Best End of Lamb Persillé 30
with Mange Tout, Dauphinoise Potatoes & Rosemary Jus

Grilled Sirloin Steak 34
Served with French Fries & a choice of Pepper Sauce
or Bearnaise Sauce

Grilled Rib Eye Steak 36
served with French Fries & Classic Café de Paris Butter

Grilled Prime Fillet of Beef 38
served with Sautéed Spinach, Portobello Mushrooms
& Madeira Sauce

ACCOMPAGNEMENT

French Fries	4.5	Mixed Salad	5	Mixed Vegetables	6	Sautéed Spinach	7
Mash Potato	5	Sautéed Potatoes,	5	French Beans	6	Ratatouille Gratin	7
Green Salad	5	New Potatoes	5	Mange Tout	6	Stem Broccoli	6
Tomato & Onion Salad,	5	Sautéed Mushrooms	6	Gratin Dauphinoise	6	Extra Sauce	2.5

All prices are inclusive of VAT. An optional 10% gratuity will be added to your bill. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces. **Any allergies please speak to the manager on duty.**

V Vegetarian
VG Vegan

www.rendezvousbrasserie.co.uk