



A flavour from the south of France

The Famous
BOUILLABAISSE

“Marseille Style” a generous Bouillabaisse loaded with sea bass, red mullet, scallops, mussels, calamari, saffron potatoes, traditional rouille, croutons & finished with a touch of Mediterranean sunshine

£32

ENTRÉES

CHARCUTERIE Saucissons & sausages	£9.5
PATÉ DE CAMPAGNE Country “paté”, onion & grenadine marmalade	£9
LES 12 ESCARGOTS 12 Snails platter with garlic butter & aromatic juice	£15
SOUPE À L’OIGNON Onion soup with melted Emmental ●	£9
HUÎTRES Brittany oysters “Speciale Cadoret”, red wine vinegar & lemon (mini3 pcs)	£3.4 each
POULPE Grilled octopus, roasted pepper & almond purée, warm chorizo dressing with croutons, almonds & parsley	£15
TIGER PRAWNS Pan fried tiger prawns celeriac remoulade, whole grain mustard mayo	£16
LA CAESAR Baby cos lettuce, anchovy, croutons, parmesan, poached egg (Add chicken £3)	£11
CROTTIN CHAUD “Crottin” goat cheese tartine, grilled courgette, honey & mixed leaves ●	£11
ARTICHAUT ● Brittany artichoke with herbs & shallots dressing	£14
AIL ● Garlic bread ●	£5.5
PAIN Sourdough bread & Brittany salted butter ● (Gluten free £4.5)	£3.5

We aim to provide our patrons with the freshest ingredients; some preparations may at times become unavailable.

Our allergen menu is available to assist your choices safely, ask any of us.

VEG “dot” guidance: ● Veg ● Vegan ● Vegan able (Seek advice)

The majority of our food is **Gluten Free**, simply double check your order with your waiter.

All our sauces & stocks are made in our kitchen

A 12.5% discretionary service charge applies
Pricing includes VAT at 20%



CHEF’S SPECIALS

STARTER

HERITAGE £11
Heirloom tomato tartar, feta, red onion & caper berry

MAIN COURSE

ROGNON DE VEAU £24
Roasted veal kidney, red wine sauce, cauliflower & Comté gratin

VIANDES

LE BURGER GAZETTE (180grs) With Espelette mayo, brie, smoky bacon & red onion, frites	£19.5
BAVETTE (200 grs) Skirt steak & frites (we recommend this served with our shallots sauce)	£22
CHATEAUBRIAND (250/500 grs) Fillet cut & frites (For 1 or 2)	£32/per
Sauces: Melted Roquefort Slice Peppercorn sauce / Béarnaise / Shallots & jus	£5 £3.5
LE TARTARE “GAZETTE” Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, seasoned at your table	£22
BOUDIN NOIR (From Christian Parra) Roasted black pudding, caramelised apple & Darphin potato, apple & cider sauce	£23
CANARD Roasted breast of duck, apricots & rosemary, spinach purée	£25
COCHON Pork chop, charcutière sauce, roasted potatoes	£21
POULET BRETON Chicken breast “Brittany corn-fed”, roasted in its jus, mash potato	£19.5

POISSONS & LÉGUMES

NIÇOISE Seared tuna Niçoise, potato, green bean salad, anchovies, hard boiled egg, tomato & black olive dressing	£22
RISOTTO Calamari risotto à la Provençale with garlic & tomato	£21
MOULES-FRITES Marinières mussels (Starter size £8.5 without frites)	£17.5
RATATOUILLE Ratatouille slowly cooked, rosemary jus, poached duck egg●	£19
TARTE TOMATE Tomato & mustard tart, basil dressing, mixed leaves ●	£18

Garnitures			
Frites “GAZETTE”	£5	Gratin Dauphinois	£6
Baby Spinach & Garlic	£5.5	Green Beans	£5
Mixed salad	£4.5	Buttered Mash Potato	£4.5
Green Lettuce Salad	£4		

Breakfast & Brunch

- AVAILABLE BEFORE 3PM -

Petit déjeuner

FULL FRENCH		£14.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom		
CROQUES		
Croque-Monsieur	£10.5	Croque-Madame £11.5
CHAMPIGNON		£9.5
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines		
NAUGHTY BENEDICTE		£12.5
Poached eggs, smoky bacon, hollandaise, grilled tartines		
ROYAL SALMON		£13
Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines		
OMELETTE		£12
Omelette & baby leaves with: (PICK 2)		
Emmenthal	Ham	Goat cheese Herbs
Smoked salmon	Mushroom	Baby Spinach

Les cocottes

COCOTTE MEURETTE		£10
Fried eggs & toast garnished with pancetta & mushrooms in red wine sauce		
COCOTTE CHORIZO		£10
Fried eggs & toast, with roasted avocado, chorizo, tomato & parmesan		
COCOTTE HADDOCK		£11.5
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion		
Sides & Extras:		
Smoked salmon	£5	Avocado £3.2 Extra egg £1.5
Grilled bacon	£2.5	Mushroom £3.5
Grilled tartines	£1.5	Baby Spinach & Garlic £5.5

Sweet Brunch

CRÊPES		£5.5
Lemon & sugar / Nutella		
LA MADELEINE GAZETTE		£2.2 each
Large Madeleine “cooked now” with honey or chocolate sauce		
VIENNOISERIE		£2.5
Freshly baked Croissant / Pain au chocolat		
BAGUETTE		£3.5
Baguette, “homemade” jam, salted butter		
Make it gluten free, tell your waiter		

Fruits & Veg smoothies

£8.5

(RECIPES CANNOT BE AMENDED)

The Next Morning / Apple, mint, ginger	
Mango-Dragon / Dragon fruit, Pineapple, Mango, Lime & Papaya	
VaVaVoom / Pineapple, Lime, Banana & Blue Spirulina	
Life extension / kale, banana, pineapple, lime & ginger	
Tickly tongue / Blueberries, Strawberries, Cherries, Banana, Acai Berries & Lime	
Matcha Boost / banana, spinach, almond butter, vanilla protein	

Juices & shakes

Freshly squeezed:	Orange / Apple / Carrot	£6.5
Shakes:	Vanilla/ Chocolate / Strawberry	£9.5

COMING UP IN SEPTEMBER

THE GAZETTE’S LEGENDARY CASSOULET IS BACK



Duck confit, premium sausages, tender ham hock, & the famous Coco de Paimpol beans, slow-cooked to perfection. The ultimate French comfort dish has returned. Reserve your table now.

There will also be some variations on the dish, follow our social media to keep in touch

THE WEEKLY RITUALS

Our weekly rituals come in addition to plenty of various food events throughout the year during which we celebrate French regions & specialties or simply amazing products. Visit us every weekday lunch time for the “PETIT LUNCH AT GAZETTE”, our fast & competitive lunch deal.

