



CASSOULET

Choose between the classic or our crustaceous version

TRADITION £25

Confied duck leg, Toulouse "sausage, pork belly, garlic sausage, coco beans

CRUSTACEOUS £29

Scallops, mussels, cockles, calamari & prawns, bisque & coco beans

CHEF'S SPECIALS

STARTER

SOUPE DE POISSONS £15

Traditional fish soup, rouille, Emmental & croutons

MAIN COURSE

SAINT JACQUES £31

Pan fried scallops, sautéed girolles and parsnip purée

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, crushed cauliflower, pickled leek & roasted Sarasin

£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

OEUF MIMOSA

Deviled egg, fresh seaweed mayo & salmon roe

£10

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%

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

£5

Peppercorn sauce / Béarnaise / Shallots & jus

£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

PINTADE

Roasted breast of Guinea fowl, green cabbage, carrots & grapes

£21

AGNEAU

Lamb pencil fillet, wood mushrooms fricassée, Roscoff onion jus

£26

POULET BRETON

Chicken breast "Brittany corn-fed", roasted in its jus, mash potato

£19.5

POISSONS & LÉGUMES

BAR

Seared Sea bass fillet, Swiss chard, brown prawn gratin & sweet mustard

£24

RISOTTO

Calamari risotto à la Provençale with garlic & tomato

£21

MOULES-FRITES

Marinières mussels (Starter size £8.5 without frites)

£17.5

CHANPIGNONS DES BOIS

Sautéed wood mushrooms vol au vent, confit garlic & tarragon

£20

TARTE TOMATE

Tomato & mustard tart, basil dressing, mixed leaves ●

£18

Garnitures

Frites "GAZETTE" ● £5

Baby Spinach & Garlic ● £5.5

Mixed salad ● £4.5

Green Lettuce Salad ● £4

Gratin Dauphinois

Green Beans ●

Buttered Mash Potato

£6

£5

£4.5

Follow us



Support us



★★★★★

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

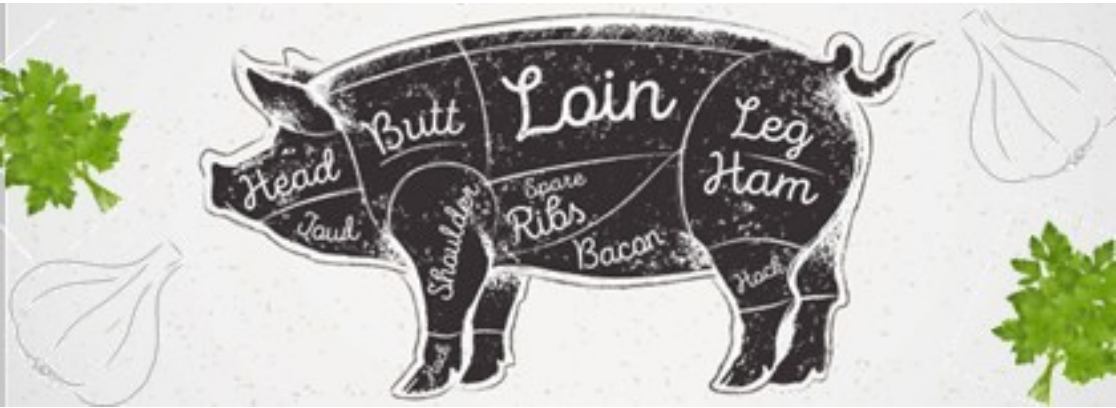
(RECIPES CANNOT BE AMENDED)

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 OCTOBER



Chef Pascal’s famous
MILK FED SUCKLING PIG
4 WAYS

Our October menu will also feature some wonderful game recipes

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.

