



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

£34



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 & comte gratin

ENTRÉES

CHARCUTERIE

£10.5

Saucissons & sausages

PATÉ DE CAMPAGNE

£10

Country “paté”, onion & grenadine marmalade

LES 12 ESCARGOTS

£16.5

12 Snails platter with garlic butter & aromatic juice

SOUPE À L’OIGNON

£10

Onion soup with melted Emmental ●

HUÎTRES

£3.6each

Brittany oysters “Speciale Cadoret”, red wine vinegar & lemon (mini3 pcs)

POULPE

£15

Grilled octopus, roasted pepper & almond purée, warm chorizo dressing with croutons, almonds & parsley

TIGER PRAWNS

£17

Pan fried tiger prawns celeriac remoulade, whole grain mustard mayo

LA CAESAR

£12.5

Baby cos lettuce, anchovy, croutons, parmesan, poached egg (Add chicken £3)

CROTTIN CHAUD

£11.5

“Crottin” goat cheese tartine, grilled courgette, honey & mixed leaves ●

ARTICHAUT ●

£15

Brittany artichoke with herbs & shallots dressing

AIL

£5.5

Garlic bread ●

PAIN

£3.5

Sourdough bread & Brittany salted butter ● (Gluten free £4.5)

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)

£20.5

With Espelette mayo, brie, smoky bacon & red onion, frites

BAVETTE (200 grs)

£23.5

Skirt steak & frites (we recommend this served with our shallots sauce)

CHATEAUBRIAND (250/500 grs)

£33/per

Fillet cut & frites (For 1 or 2)

Sauces:

Melted Roquefort Slice £6

Peppercorn sauce / Béarnaise / Shallots & jus £3.5

LE TARTARE “GAZETTE”

£25

Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table

BOUDIN NOIR (From Christian Parra)

£24

Roasted black pudding, caramelised apple & Darphin potato, apple & cider sauce

CANARD

£26

Roasted breast of duck, apricots & rosemary, spinach purée

COCHON

£23

Pork chop, charcutière sauce, roasted potatoes

POULET BRETON

£19.5

Chicken breast “Brittany cornfed”, roasted in its jus, mash potato

POISSONS & LÉGUMES

NIÇOISE

£24

Seared tuna Niçoise, potato, green bean salad, anchovies, hard boiled egg, tomato & black olive dressing

RISOTTO

£23

Calamari risotto à la Provençale with garlic & tomato

MOULES-FRITES

£21

Marinières mussels (Starter size £8.5 without frites)

RATATOUILLE

£20

Ratatouille slowly cooked, rosemary jus, poached duck egg●

TARTE TOMATE

£19.5

Tomato & mustard tart, basil dressing, mixed leaves ●

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

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Breakfast & Brunch

- AVAILABLE BEFORE 3PM -

Petit déjeuner

FULL FRENCH		£16.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom		
CROQUES		
Croque-Monsieur	£12	Croque-Madame £13
CHAMPIGNON		£11.5
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines		
NAUGHTY BENEDICTE		£14.5
Poached eggs, smoky bacon, hollandaise, grilled tartines		
ROYAL SALMON		£15
Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines		
OMELETTE		£13
Omelette & baby leaves with: (PICK 2)		
Emmenthal	Ham	Goat cheese Herbs
Smoked salmon	Mushroom	Baby Spinach

Les cocottes

COCOTTE MEURETTE		£12			
Fried eggs & toast garnished with pancetta & mushrooms in red wine sauce					
COCOTTE CHORIZO		£12			
Fried eggs & toast, with roasted avocado, chorizo, tomato & parmesan					
COCOTTE HADDOCK		£14			
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion					
Sides & Extras:					
Smoked salmon	£7	Avocado	£3.5	Extra egg	£1.8
Grilled bacon	£3.5	Mushroom	£4		
Grilled tartines	£2.5	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		£2.8
Freshly baked Croissant / Pain au chocolat		
BAGUETTE		£3.5
Baguette, “homemade” jam, salted butter		
Make it gluten free, tell your waiter		

Fruits & Veg smoothies

(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	£7.5
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.

