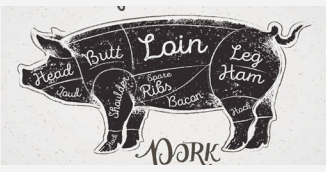
GAZETTE

SUCKLING PIG



GAZETTE's famous
MILK FED SUCKLING PIG **£31**
"Rare breed Gloucester old spot"
served with gratin Dauphinois

4 Ways in a Plate :

Roasted leg — Confied shoulder
Grilled cutlet — Crackling belly

CHEF'S SPECIALS

STARTER

SOUPE DE POISSONS **£17**
Traditional fish soup, rouille, Emmental & croutons

MAIN COURSE

SANGLIER **£29**
Wild boar bourguignon & fresh tagliatelle

ENTRÉES

CHARCUTERIE **£11.5**
Saucissons & sausages

PATÉ DE CAMPAGNE **£10.5**
Country "paté", onion & grenadine marmalade

LES 12 ESCARGOTS **£15**
12 Snails platter with garlic butter & aromatic juice

SOUPE À L'OIGNON **£10.5**
Onion soup with melted Emmental ●

HUÎTRES **£3.9** each
Maldon oysters, red wine vinegar & lemon (mini3 pcs)

POULPE **£16**
Grilled octopus, warm potato salade, "Grenobloise" dressing

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 ●

OEUF MIMOSA **£11**
Deviled egg, fresh seaweed mayo & salmon roe

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%

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VIANDES

LE BURGER GAZETTE (180grs) **£21**
With Espelette mayo, brie, smoky bacon & red onion, frites

BAVETTE (200 grs) **£24.5**
Skirt steak & frites (we recommend this served with our shallots sauce)

CHATEAUBRIAND (250/500 grs) **£34/per**
Fillet cut & frites (For 1 or 2)

Sauces: Melted Roquefort Slice **£6**
Peppercorn sauce / Béarnaise / Shallots & jus **£3.5**

LE TARTARE "GAZETTE" **£26**
Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, seasoned at your table

BOUDIN NOIR (From Christian Parra) **£25**
Roasted black pudding, caramelised apple & Darphin potato, apple & cider sauce

PARTRIDGE **£26**
Roasted partridge, prunes & carrots sauce, crushed potatoes

AGNEAU **£28**
Lamb pencil fillet, roasted "Delica" pumpkin, hazelnut jus

POULET BRETON **£19.5**
Chicken breast "Brittany corn-fed", roasted in its jus, mash potato

POISSONS & LÉGUMES

CABILLAUD **£26**
Cod tournedos, roasted chervil roots, mustard & basil beurre blanc

RISOTTO **£23**
Calamari risotto à la Provençale with garlic & tomato

MOULES-FRITES **£22**
Marinières mussels (Starter size £8.5 without frites)

CHANPIGNONS DES BOIS **£23**
Sautéed wood mushrooms vol au vent, comfit garlic & tarragon

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		

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 **£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 **£7.5**
Shakes: Vanilla/ Chocolate / Strawberry **£9.5**

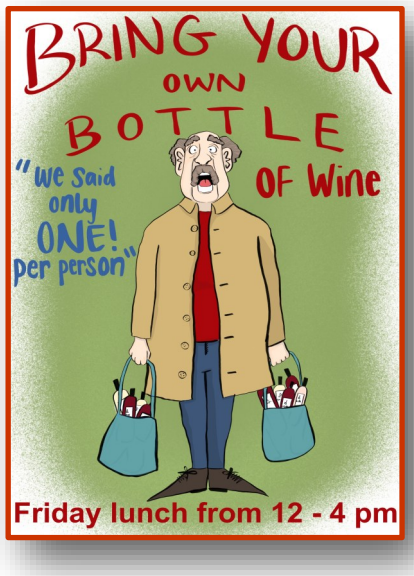
COMING UP IN NOVEMBER

VACHERIN

A whole month of perfectly Baked Vacherin, available to share Or not….

LET'S START YOUR CELEBRATIONS HERE

FOR ALL YOUR DINNER PARTIES, SPECIAL EVENTS, GATHERINGS AND ALL XMAS RELATED

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.