

BRASSERIE ROUX

Brasserie Roux is named quite correctly as a brasserie!

Originating in Paris in the late 19th century, brasseries are the home of informal dining, the best regional French cooking, a bustling, and lively atmosphere with charming, efficient but never over zealous staff.

Here at Brasserie Roux we hope to emulate true brasserie style. Bon appétit...

SOUPS

Cream of organic tomato with basil, tapenade crouton	£ 7.00
Spider crab bisque flambé with Calvados and fennel chips	£ 9.00

SALADS

Baked "Cabécou" in brick, curly lettuce, walnut honey dressing	£ 9.50
Gourmande iceberg lettuce, cured duck breast, foie gras shavings	£12.00
Caesar salad with free range blackened chicken breast	£11.00
Ortiz bonito fillet, Niçoise salad, black olives and quail egg	£10.00

STARTERS

Quiche Lorraine, mesclun salad and beurre blanc sauce	£ 7.00
Scottish diver scallops, sweet pea purée and Bayonne ham	£13.00
Pike Quenelle "à la Lyonnaise"	£10.50
Bayonne ham with cornichon and mustard crest	£ 9.50
Warm Kent asparagus, poached free range egg, sauce Maitaise	£10.00
Provençale tart, confit tomatoes, roquette, Isnardi extra virgin oil	£11.00
Cured Clare Island salmon, taramasalata, pickled baby onions	£12.00
6 snails in garlic butter	£ 9.00
Homemade potted rilette, gherkins, country bread	£10.00

PASTA AND RICE

Gnocchi, grilled Brindisa chorizo, Bayonne ham and asparagus	£13.50
Mushroom risotto, sautéed porcini and Parmesan shavings	£10.00
Seafood and Agnesi tagliatelle, saffron cream and fresh fennel	£12.00

FISH

Almond crusted north sea cod, brandade and sauce vierge	£16.00
Roasted monkfish tail, Kent asparagus and morels, Madeira jus	£20.00
Fillet of lemon sole Meunière, julienne vegetables, ratte potatoes	£19.00
Organic Clare Island salmon, creamy polenta and tomato petals	£17.00
Sea bass fillet, peas, broad beans and clams in banana leaves	£17.50

MEAT

Breaded pig trotter, sauce Béarnaise, French fries	£15.50
Coq au vin de Bourgueil, shallots confit, mushrooms and lardons	£16.50
Grilled beef fillet, sauce Béarnaise and Rooster fries	£23.00
Braised Black Angus short ribs, celeriac purée, Chantenay carrots	£17.50
Riviera lamb saddle, ratatouille and garlic rosemary jus	£19.50
Calves' liver, "petit pois à la Française" Pommery mustard jus	£15.50
Duck leg confit with peppercorn, gratin dauphinois	£16.00

RÔTISSERIE

Rotisserie "label Anglais," free range chicken with garlic and preserved lemon rube	
The leg	£11.00
The breast	£15.00
Served with market vegetables and mashed potato, chicken jus	

CHEF'S RECOMMENDATION

Dorade Royale fillet on the skin,
Kent asparagus
£17.00

Fillet of venison Rossini, sauce Périgueux
£18.00

SEASON'S HIGHLIGHTS

Kent asparagus

From 26th April to 15th June 2010, comes from Henry Bryant farm. Tender, deliciously sweet and a full flavoured classic spring treat.

Clare Island organic salmon

Clare Island is located on the West Coast of Ireland where the organic salmon thrive in pristine wild waters

Spider crab

From West Coast of Wales, although yield less meat than ordinary crabs, spider crabs are prized for their sweet white flesh extracted from their claws and eight legs.

Brindisa chorizo

Brindisa chorizo is the best quality flavoursome chorizo from Catalonia and available at Brindisa Borough Market.

Cabécou cheese

Cabécou cheese is a soft goat cheese similar to Le Rocamadour produced in small farms from my hometown in Périgord in Southern France..

Vincent Ménager

Executive Chef