

# BRASSERIE ROUX

**Brasserie Roux is named quite correctly as a Brasserie!**

**Originating in Paris in the late 19<sup>th</sup> 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	£ 7.00
Fish soup, croutons, rouille and emmental	£ 8.50

## SALADS

Warm potato salad "museau de porc" sauce ravigote	£ 8.50
Salad of grilled asparagus, parmesan, tomato and balsamic	£10.50
Caesar salad with free range blackened chicken	£11.00
Caesar salad with fried calamari	£11.00
Crab salad, pink grapefruit jelly, chilli and coriander	£13.00

## STARTERS

Pike quenelle "à la lyonnaise"	£10.50
Organic smoked salmon tartare with horseradish cream	£11.00
Selection of charcuterie and terrines	£12.50
Seared scallops and pork belly with pea purée	£13.50
Duck foie gras terrine with grape chutney, toasted brioche	£14.00

## PASTA AND RICE

Tagliatelle with bolognese sauce	£ 7.00	£13.00
Risotto with Shetland mussels, leeks and saffron	£ 7.00	£13.00
Ravioli goats cheese, pepper sauce, rocket salad	£ 7.00	£13.00
Gnocchi, asparagus, porcini, sun-blushed tomato	£ 8.00	£14.00

## FISH

Organic Scottish salmon, pea purée, ham, broad beans	£15.50
Grilled king prawns with garlic butter, fries and salad	£18.50
Sea bass fillet, Tian fennel and courgette, sauce vierge	£18.50
Monkfish wrapped with parma ham, piperade	£18.50
Pan-fried lemon sole on the bone, Choron sauce	£25.00

## MEAT

3 mini burgers with comté, goats cheese and stilton	£15.50
Breast of duck à l'orange	£16.50
Pan-fried calves liver, Pommery mustard mash crisp bacon, onion jus	£18.50
Sauté of veal with morels and Kent asparagus	£18.50
Rack of lamb with roast garlic and ratatouille	£18.50
Grilled Buccleuch rib eye steak with Rooster fries	£22.50
Béarnaise sauce	

## RÔTISSERIE

Spit roast "label Anglais," free range chicken with garlic and preserved lemon	
The leg	£10.50
The breast	£14.50

## CHEF'S RECOMMENDATION

*Changes on weekly basis*

Kent asparagus, fried duck egg  
£12.50

Steak tartare, Rooster fries  
£18.50

Diplomat pudding, vanilla crème anglaise  
£7.00

## FRENCH BRASSERIE CLASSICS

*of times gone by ...*

Mouclade d'Aunis  
*Mussels in a light curried sauce with leek*  
£7.00

Crème d'asperges  
*Asparagus soup*  
£7.50

Salade de foies de volaille aux amandes  
*Chicken liver salad with toasted almond*  
£9.50

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Cuisse de canard gras confit,  
pomme Salardaise  
*Duck leg confit, sautéed potato and salad*  
£16.50

Carrelet grillé au beurre d'anchois  
*Grilled plaice, anchovy butter*  
£18.50