

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...

TRADITIONAL ENGLISH BREAKFAST

£19.00

Eggs your way, pork sausage, smoked back bacon, roasted tomato, mushrooms, baked beans and black pudding
 Served with toasted bread

EGG DISHES

2 free range eggs prepared to your liking	£ 6.00
Free range egg omelette with your choice of filling	£ 7.50
Egg Benedict on toasted English muffin with hollandaise sauce <i>(your choice of smoked back bacon, smoked salmon or spinach)</i>	£ 9.00
Warm Kent asparagus, poached free range egg, sauce Maitaise	£10.00
Egg white omelette with asparagus, confit tomatoes and mushrooms	£ 7.50

SWEET BREAKFAST DELIGHT

Stack of blueberry pancakes, maple syrup and blueberry jelly	£ 8.00
Buttermilk Belgium waffle with whipped cream and berries	£ 8.00
Cornflake crusted French toast with maple syrup or chocolate sauce	£ 8.00

SALADS AND APPETIZERS

Quiche Lorraine, mesclun salad and beurre blanc sauce	£ 7.00
Baked "Cabécou" in brick, curly lettuce, walnut honey dressing	£ 9.50
Caesar salad with free range blackened chicken breast	£11.00
Bayonne ham with cornichon and mustard crest	£ 9.50
Ortiz bonito fillet, Niçoise salad, black olives and quail eggs	£10.00
Homemade potted rilette, gherkins, country bread	£10.00

MAIN COURSES

Almond crusted north sea cod with brandade and sauce vierge	£16.00
Braised Black Angus short ribs, celeriac purée, Chantenay carrots	£17.50
Organic Clare Island salmon, creamy polenta and tomato petals	£17.00
Coq au vin de Bourgueil, shallots confit, mushrooms and lardons	£16.50
Grilled beef fillet, sauce Béarnaise and Rooster fries	£23.00

DESSERTS

Caramelised lemon tart with raspberry coulis	£ 5.00
Guanaja Valrhona dark chocolate mousse	£ 5.00
Tart of the day	£ 5.00
Selection of cheeses from Maître Fromager Vernier, Paris	£ 9.00

CHEF'S BRUNCH

ST JAMES BLOODY MARY

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BRASSERIE SALAD
 served with house dressing

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SPIT ROAST "LABEL ANGLAIS"
FREE RANGE CHICKEN
 with garlic and preserved lemon
 served with spring vegetables and potatoes
 of the day, gravy and Yorkshire pudding.

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TART OF THE DAY
 Freshly prepared tart with seasonal fruit

£15.00

Vincent Ménager
Executive Chef

Menu printed on 1st May 2010

*If you suffer from any food allergies, please inform a member of our staff who will be happy to assist you in your selection
 Prices are inclusive of V.A.T and a discretionary service charge of 12.5% will be added*