

BRASSERIE GÉRARD

SIMPLE FRENCH FOOD

SNACKS RAPIDES

LIGHTER MEALS PERFECT ANYTIME

Poulet baguette Grilled chicken baguette with salad and frites	8.95	Croquette de poisson Smoked haddock, spinach and Gruyère fish cake with salad and frites	9.95
Crêpe aux champignons Breton pancake filled with sautéed button mushrooms and Gruyère cheese with salad and frites	8.50	Saumon baguette Poached salmon and mayonnaise baguette with salad and frites	8.95
Steak baguette Steak baguette with salad and frites	9.95	Plateau brasserie Bayonne ham, smoked ham, coarse pork pâté and Normandy Brie served with baguette, caramelised onion relish and pickled gherkins – ideal to share	9.95
Croque Monsieur Bayonne ham and Gruyère toasted cheese sandwich with salad and frites	7.95	Brie baguette Saint Mamet brie, mushroom and sun blushed tomato baguette with salad and frites	8.50
Croque Madame Bayonne ham and Gruyère toasted sandwich topped with a fried free range egg, served with salad and frites	8.95		

HORS D'OEUVRES

STARTERS AND LIGHT DISHES

Soupe à l'oignon French onion soup with Gruyère cheese croûtons	5.50	Petite friture Crispy fried squid with caper mayonnaise	6.95
Champignon farci Roasted field mushroom topped with buttered spinach and a poached free range egg, glazed with a creamy cheese sauce	5.95	Escargots Burgundy snails baked in a garlic and parsley butter	six 5.50 / twelve 8.95
Gravadlax Pepper and dill cured salmon with a sweet mustard and cucumber garnish	6.50	Pâté de campagne Coarse pork pâté from the Morvan region of France served with baguette and pickled gherkins	5.95
Camembert chaud Mature Petit Normand Camembert baked in the box and served with baguette, sliced apple, celery and caramelised onion relish	8.95	Crevettes à l'ail Tiger prawns sautéed in garlic butter, parsley and fresh tomato with toasted baguette	6.95
		Pour grignoter A selection of nuts or olives	2.45

SALADES

SALADS WITH A FRESH FRENCH TWIST

Niçoise A classic salad of Yellowfin tuna steak, free range egg, new potatoes, plum tomatoes, French beans, red onions, olives and anchovies with Dijon vinaigrette	5.50 / 9.95	Chèvre chaud Grilled goat's cheese from the Dordogne, served on baguette croûtons with roasted vegetables, beetroot and mixed leaves	5.50 / 9.95
Poulet et lardons Roast chicken salad with hot bacon lardons, shallots, croûtons, French beans and Dijon vinaigrette	5.50 / 10.95	Salade de poire et Roquefort Roquefort, pear and walnut salad with baby gem lettuce and a creamy Roquefort dressing	4.95 / 7.95

POISSONS

ALL OUR FISH IS SUSTAINABLY SOURCED

Filet de loup Grilled sea bass fillets with new potatoes, baby spinach and a tomato, herb and shallot salsa	13.95	Saumon grillé Grilled salmon fillet on mustard mashed potato with creamed leeks	12.95
Truite aux amandes Pan-fried rainbow trout with toasted almonds, spring onions and lemon served with new potatoes	10.95	Marmite de poissons Creamy casserole of scallops, prawns, salmon and cod served with mashed potato	13.50



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PLATS BRASSERIE

OUR FRENCH BRASSERIE FAVOURITES

Le demi poulet Half a grilled corn-fed free range chicken sprinkled with herbs, served with pommes frites and your choice of sauce: garlic butter, lemon and thyme or honey and mustard <i>Our demi poulet is from a traditional French breed, the Cou Nu and is sourced from Les Fermiers Landais. The chickens are free to roam and enjoy a natural diet</i>	12.95	Boeuf bourguignon Beef braised in red wine with bacon lardons, mushroom, carrots and herbs served with mashed potato - a French classic	13.95
Les tajines du Maroc French Moroccan casseroles gently simmered in fragrant spices and traditionally served with buttered couscous		Confit de canard Crispy Maison Lafitte duck leg confit served with sautéed potatoes and honey-glazed carrots	13.50
TAJINE D'AGNEAU Lean cuts of lamb braised with raisins, roasted onions, butter beans, cinnamon and ginger	14.95		
TAJINE DE LEGUMES Root vegetables, lemon, coriander and pulses	10.95		
Coq au vin Roasted chicken suprême with sautéed mushrooms, bacon lardons and a rich red wine sauce on mashed potato with savoy cabbage	11.95		
Tagliatelle aux champignons Wild mushroom tagliatelle in a cream, garlic and parsley sauce	10.95		

Les moules **6.75 / 12.75**

Brasserie Gérard's famous fresh mussels and frites, choose from three sauces

- MARINIÈRE
Shallots, white wine, cream and parsley
- PROVENÇALE
Chopped tomatoes, garlic and white wine
- BRETONNE
White wine, cream and chopped leeks

GRILLADES

ALL OUR STEAKS ARE 21 DAYS MATURED

All steaks are served with pommes frites, new potatoes or salad		Gérard burger 100% pure beef burger grilled and served on a bun with tomato relish, pickles, plum tomato and lettuce, served with pommes frites	9.95
Onglet (9oz) Traditional French cut of steak, best served rare	13.50	with smoked bacon and Gruyère cheese	11.95
Entrecôte (8oz) Sirloin steak	16.95	with red onions, jalapeño peppers and Gruyère cheese	11.95
Le filet (7oz) Prime fillet steak	18.95	Poulet burger Chargrilled chicken burger with melted Brie, caramelised onion relish, pickles, plum tomato and lettuce, served with pommes frites	11.95
Chateaubriand (18oz) Prime head of the fillet for two, sliced and served on a wooden board	for two 39.95	Tranche de gigot Grilled leg of lamb with dauphinoise potatoes and French beans	12.95
<i>Add Béarnaise or peppercorn sauce for 1.95</i>			

ACCOMPAGNEMENTS

SIDES TO COMPLEMENT YOUR MEAL

Toasted garlic baguette	2.95	Seasonal vegetables	3.75
with Gruyère cheese	3.95	Mixed salad	2.95
French fries	medium 2.75 / large 3.75	Tomato salad	2.75
Mashed potato	2.75	Grilled field mushrooms	2.75
New potatoes roasted with rosemary	2.75	Savoy cabbage	2.75
Dauphinoise potatoes	2.50	Baguette with butter	2.25
Buttered French beans	2.95		



We do not charge for service. We prefer our guests to have discretion on whether to reward for service and all gratuities go to our restaurant teams with the exception of a 10% deduction on credit card tips to cover our costs. For groups of 6 or more we ask for a discretionary 10% service charge. Some of our dishes may contain traces of nuts. Prices are inclusive of VAT.