



APERITIF MAISON  
MANDARINE SPRITZ

MANDARINE, LIME, SODA WATER & SPARKLING WINE £9.5

**SUCKLING PIG**

*Dans le cochon, tout est bon*

GAZETTE's famous  
**MILK FED SUCKLING PIG** £24  
"Rare breed Gloucester old spot"  
served with gratin Dauphinois

**4 Ways in a Plate :**

- Roasted leg
- Grilled cutlet
- Conifed shoulder
- Crackling belly

## Chefs Specials

### STARTER

#### ARTICHAUT

Artichoke from Brittany, herbs & shallots dressing ● £12

### MAIN COURSE

#### CABILLAUD

Cod tournedos, roasted Delica pumpkin purée, hazelnut crust, sloe Blackthorn berries sauce £23

## ENTRÉES

<b>CHARCUTERIE</b> Saucissons & sausages	£9.5
<b>PATÉ DE CAMPAGNE</b> Country "paté", onion & grenadine marmalade	£8.5
<b>LES 12 ESCARGOTS</b> 12 Snails platter with garlic butter & aromatic juice	£14
<b>SOUPE À L'OIGNON</b> Onion soup with Emmental ●	£8.5
<b>HUITRE</b> Maldon oysters, red wine vinegar & lemon (minimum 3 pcs)	£3.2 per oyster
<b>POULPE</b> Grilled Octopus & tender stem broccoli, red bean hummus, spicy tomato dressing	£15
<b>CREVETTES</b> Sautéed tiger prawns, ginger, garlic & lime, cauliflower purée & roasted Sarasin	£16
<b>LA CAESAR</b> Baby cos lettuce, anchovy, croutons, parmesan & poached egg (Add chicken £13)	£9.5
<b>CROTTIN CHAUD</b> "Crottin" goat cheese tartine, grilled courgette, honey & mix leaves ●	£10
<b>AIL</b> Garlic bread ●	£5.5
<b>OLIVES</b> "Petits Lucques" ●	£5
<b>PAIN</b> Sourdough bread & Brittany salted butter ● (Gluten free £4.5)	£3.5

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  
Our Beef is a breed of French Charolais & Black Angus, 100% grass fed, it is naturally reared in Surrey & aged for 28 days.

A 12.5% discretionary service charge Applies  
Pricing includes VAT at 20%

## VIANDES

<b>Le BURGER GAZETTE</b> (180grs) With espelette-mayo, brie, smokey bacon & red onion, frites	£17.5
<b>BAVETTE</b> (200 grs) Skirt steak & frites (we recommend this served with our shallots sauce)	£19
<b>CHATEAUBRIAND</b> (250/500 grs) Fillet cut & frites (For 1 or 2)	£29/pers

### SAUCES

Melted Roquefort Slice £5  
Peppercorn sauce / Béarnaise / Shallots & jus £3.5

<b>LE TARTARE "GAZETTE"</b> Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table	£19.5
<b>BOUDIN NOIR</b> (From Christian Para) Roasted black pudding, caramelised apple & darphin potato, apple & cider sauce	£19
<b>AGNEAU</b> Rolled breast of lamb, prunes & red onion compote, roasted chervil roots	£25
<b>PERDRIX ROUGE</b> Roasted red partridge, wood mushroom & confit garlic	£22
<b>POULET BRETON</b> Chicken breast "Brittany cornfed", roasted in its jus, mash potato	£18.5

## POISSONS & LÉGUMES

<b>BAR</b> Sea bass, confit leeks, radish & white butter sauce	£22
<b>RISOTTO</b> Calamari risotto "à la provençale" with garlic & tomato	£18.5
<b>MOULES-FRITES</b> Marinières mussels (Starter size £8.5 without frites)	£16
<b>MUSHROOM RISOTTO</b> Wild mushroom risotto, parmesan, garlic & chives ●	£16
<b>TARTE TOMATE</b> Tomato & mustard tart, basil dressing, mixed leaves ●	£16

### GARNITURES

Frites "GAZETTE" ●	£4	Gratin Dauphinois to share	£9.5
Baby Spinach & Garlic ●	£4.5	Green Beans ●	£4
Mixed salad ●	£4	Buttered Mash Potato	£4
Green Lettuce Salad ●	£3		

## BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM -

### PETIT DÉJEUNER

FULL FRENCH	£13.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom	
CROQUES	
Croque-Monsieur	£9.5
Croque-Madame	£10.5
CHAMPIGNON	£9.5
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines	
NAUGHTY BENEDICTE	£12
Poached eggs, smoky bacon, hollandaise, grilled tartines	
ROYALE SALMON	£12.5
Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines	
OMELETTE	£9.5
Omelette & baby leaves	

### LES COCOTTES

COCOTTE MEURETTE	£9.5
Fried eggs & toast garnished with pancetta & mushroom in red wine sauce	
COCOTTE CHORIZO	£9.5
Fried eggs & toast garnished with roasted avocado, chorizo, tomato & parmesan	
COCOTTE HADDOCK	£11
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion	

#### Sides & Extras:

Smoked salmon	£5	Avocado	£3.2	Extra egg	£1.5
Grilled bacon	£2.5	Mushroom	£3.5		
Grilled tartines	£1.5	Baby Spinach & Garlic	£4.5		

### SWEET BRUNCH

CRÊPES	£5.5
Lemon & sugar / Nutella	
LA MADELEINE GAZETTE	£2 each
Large Madeleine "cooked now" served with honey or chocolate sauce	
VIENNOISERIE	£2.2
Freshly baked Croissant / Pain au chocolat	
BAGUETTE	£3.5
Baguette, "homemade" jam, salted butter	

Make it gluten free, tell your waiter

## COMING UP IN NOVEMBER

# VACHERIN

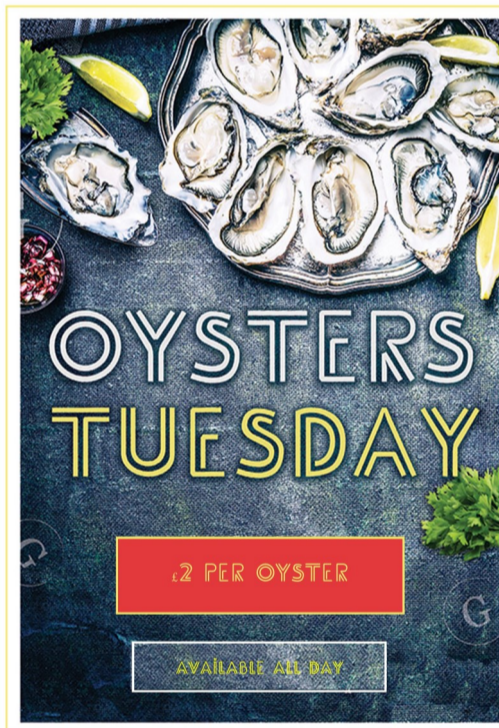
A whole month of perfectly Baked Vacherin available to share.....Or not

### THE WEEKLY RITUALS

Our Monday to Wednesday weekly rituals come in addition to plenty of various food event through the year during which we celebrate French regions & specialities, or simply amazing products.

Visit us every weekday lunch time for the "PETIT LUNCH AT GAZETTE", our fast & competitive lunch deal.

Follow us on social media & register to our newsletter



### LA PETITE HISTOIRE

GAZETTE is a French story made possible by the opportunities of a great city.

French born Chef Pascal & Maitre d' Walter met working in the London restaurant world more than 20 years ago. Having worked for the best chefs, they craved a rural French brasserie, a village café in the heart of London's busy quarters.

From the likes of Michel Rostang, Alain Ducasse and other mentors, they kept the rigor, respect for ingredients and pride of the terroirs to create a relaxed environment celebrating fun around the act of eating, the excitement for food discovery and being together around a garnished table, often in pure simplicity.

Everything on our menu is produced in our kitchens by London chefs from around the world. Chef Pascal takes pride and time in sourcing the best possible ingredients through suppliers that have followed him for many years.

Training takes a large part of our time, therefore our teams are made of real professionals as well as eager beginners, to whom we hope to transmit our passion for this industry, now more than ever.