

PETITS PLATS

Starters

AIL Garlic bread	3.5
OLIVES "Petits Lucques"	3
PAIN Sourdough bread & Brittany salted butter	2
GF Gluten free toast	2.5
BONE Bone marrow & toast <small>(Allow 20 minutes minimum)</small>	8
GATEAU DE CRABE Warm crab cake, coriander & leaves salad, spicy tomato salsa	9
LES ESCARGOTS Snails with garlic butter & aromatic juice	8.5
FOIE GRAS CHAUD Seared hot foie gras, apple, lime & chestnuts	12
CROTTIN DE CHÈVRE Goat's cheese "crottin" toasted with honey, grilled courgette & confit pepper	8

CHARCUTERIE

CHARCUTERIE Saucissons & sausages	9
MOUSSE DE VOLAILLE Chicken liver & foie gras parfait	6
FOIE GRAS Duck foie gras terrine, dry fruits & salted almond, French brioche	11
CAMPAGNE Country terrine, onion marmalade	7

SOUPE

SOUPE À L'OIGNON Onion soup with Emmenthal	5.5
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We aim to provide our patrons with the freshest ingredients; some preparations may at times become unavailable. Please inform the staff of any allergies.

The majority of our food is **Gluten Free**, simply double check your order with your waiter. Gluten free bread is available as an accompaniment.



APERITIF - MAISON

GAZETTE SUPER-ROYAL 6
Sparkling wine, cassis & Raspberry purée

POISSONS & LEGUMES

Fish & Veggies

CABILLAUD Roast cod marinated in soy sauce & sesame, stir-fry mix vegetables	16
MAQUEREAU Mackerel, capers & lemon, crushed potatoes	14.5
MOULES-FRITES Marinières mussels <small>(Starter size 6.5 without frites)</small>	13.5
RISOTTO Calamari risotto "à la provençale" with garlic & tomato <small>Also available with seasonal vegetables 12</small>	14
TARTE TOMATE Tomato & mustard tart, basil dressing, mixed leaves	10.5
BOURATINE Buratta cheese with grilled vegetables salad, basil & cashew nuts	12

TARTARE GAZETTE

Hand cut beef tartare (Skirt & Fillet)
with Gherkins, parsley, onion & capers
-Spiced at your table-
Starter 9.5 Main course 18

SALADES

QUINOA Quinoa, tiger prawns, grapefruit, cashew nuts, chives, cherry tomato <small>(Make it veggie 7.5)</small>	9.5
GAZETTE BUDDHA Grilled sword fish, broccolis, avocado & sweet potato, spicy chickpeas, confit pepper dressing <small>(Make it veggie 7)</small>	9.5
LA CEASAR Baby cos lettuce, chicken, anchovy, croutons, parmesan & poached egg <small>(Without chicken 6.5)</small>	8

VIANDES

Meats

Le BURGER GAZETTE (200 grs) With tomato-mayo, Emmenthal & smokey bacon, frites	12
BAVETTE Skirt steak (200 grs)	13
ENTRECÔTE Ribeye Steak (230 grs)	17.5
CHATEAUBRIAND Fillet cut (For 1 or 2)	23/pers
FRENCH BANGER Pork sausage (200 grs) & mash	12
PORC Pork belly on the grill, apple compote & onion chipotle	15
CANARD Duck breast, marinated with honey & spices, straw potatoes	18
POULET BRETON Chicken breast, mushroom "duxelle", Bayonne & mustard jus	15

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

SAUCES & TOPS

Foie gras Slice <small>(simply seared)</small>	9.5
Melted Roquefort Slice	4
Bone Marrow <small>(Min 20 minutes)</small>	4.5
Peppercorn sauce	1
Béarnaise	1
Shallots & jus	1

All our sauces & stocks are made in our kitchen.

VEGS & POTATOES

Green Lettuce Salad	2.5
Mixed salad	2.5
Green Beans	3.5
Baby Spinach & Garlic	3.8
Provençal Garlic Tomato	3.8
Frites "GAZETTE"	3.5
Buttered Mash Potato	3.8
Gratin Dauphinois	4

LA JOURNEE

Breakfast and brunch

AVAILABLE BEFORE 6PM

-Make it gluten free, tell your waiter-

VERT Poached eggs, avocado & chia seeds, multigrain tartine	7.5
ROUGE Scrambled eggs, red onion & chorizo, avocado on toast	9
FULL FRENCH Fried eggs, sautéed potatoes with mushroom & tomato, bacon, black pudding & muffin	9.8
FULL SAUSAGE Chorizo, Cumberland sausage, pork & herbs sausage, crushed avocado, muffin, poached egg, & grilled tomato	9.8
FULL DUCK Poached duck egg, shredded BBQ duck on toast	9.5
FULL CHEESE Three cheeses omelette (Parmesan, Emmenthal & goat cheese)	7.5
COCOTTE MEURETTE Fried eggs & toast garnished with pancetta & mushroom in red wine sauce	6.5
NAUGHTY BENEDICTE Poached eggs, bacon, hollandaise, multigrain tartine	8.5
ROYALE SALMON Poached eggs, smoked salmon, Espelette pepper hollandaise, multigrain tartine	9.5
CROQUES Croque-Monsieur 7 Croque-Madame 7.5	

Sides & Extras:

Smoked salmon 2.5	Avocado 2.5
Grilled bacon 2.5	Extra egg 1
Multigrain Toast 1	Sausage 2.5

SWEET BRUNCH

CRÊPES Lemon & sugar / Nutella	5
PAIN PERDU French toast, crushed nuts, caramel sauce & ice cream	7.5
FROMAGE FRAIS Greek yogurt, granola & fruits, Chantilly, and our own jam	6.5
LA MADELEINE GAZETTE Large Madeleine "cooked now" served with honey or chocolate sauce	1.5 each
VIENNOISERIE Freshly baked Croissant / Pain au chocolat	1.8
BAGUETTE Baguette, "homemade" jam, salted butter	2.5

-Our jams are made here but also available to take home, ask our people-

WE LOVE



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Support us



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