

PETIT DÉJEUNER

BREAKFAST {9AM TO 11.30AM}

FRESH BAKED CROISSANTS

NORMANDY BUTTER, STRAWBERRY JAM (V)	3.50
SCRAMBLED EGG & SMOKED BACON.	5.50
SCRAMBLED EGG & SMOKED SALMON	7.00
MORNING ROLL	3.00
Rodgers Square Sausage, Smoked Bacon or Scrambled Egg	
BRIOCHE FRENCH TOAST	8.00
Smoked Ayrshire Bacon, Canadian Maple Syrup	
BUTTERMILK PANCAKES (V)	7.50
Crème fraiche, Canadian Maple Syrup, Raspberries	
GRANOLA (V)	4.50
Fresh Berry's, Light Greek yoghurt, Honey	
POACHED EGGS	7.50
Sourdough, Avocado, Smoked Bacon	
CROQUE MONSIEUR	7.00
Ham, Emmental, Crème Fraîche	
CROQUE CHAMPIGNON (V)	7.00
Mushrooms, Emmental, Onion, Crème Fraîche	

**LUNCH
 CROQUE'S**

CROQUE MONSIEUR	8.00
Ham, Emmental, Crème Fraîche	
CROQUE CHAMPIGNON (V)	8.00
Mushrooms, Emmental, Onion, Crème Fraîche	

BAKED FRENCH BAGUETTE

HOMEMADE PASTRAMI	8.00
Emmental, Gherkin, Rocket, Russian Dressing	
CHICKEN & AYRSHIRE BACON	8.00
Gem Lettuce, Tomato, Avocado, Russian Dressing	
KING PRAWN PO BOY	10.00
Coriander & Lime Slaw, Spicy Mayo	
SPICED GREEN FALAFELS (V)	8.00
Avocado, Gem Lettuce, Lemon Tahini Dressing	

SALADS

SPICED CHICKEN SALAD (GF)	12.00
Coriander & Lime Slaw, Cucumber, Coconut, Coriander	
GREEN FALAFEL SALAD (V) (GF)	10.00
Avocado, Tomato, Cucumber, Salad Leaves, Lemon Tahini Dressing	
SMOKED SALMON SALAD	13.00
Salad Leaves, Capers, Crème Fraîche, French Baguette	

DAY MENU {12PM TO 9OCLOCK}

STARTERS

VEGETABLE, BEAN & PISTOU SOUP (V)	4.50
Baguette & Butter	
SALT BRISKET RILLETTES	7.50
Pickles, Baguette, Salad Leaves	
SZECHUAN FRIED CALAMARI	8.50
Nam Jim Dipping Sauce	
FRENCH GOATS CHEESE (V)	7.00
Sourdough, Vine Tomato's, Green Pistou	
SHREDDED DUCK SALAD	8.50
Ginger, Coriander & Lime Slaw, Cashew Nuts	
TOULOUSE SAUSAGE SCOTCH EGG	7.00
House Brown Sauce	

MAINS

STEAK FRITES & CAFÉ DE PARIS BUTTER (GF)	15.00
ÇA VA House Salad	
RODGERS BRISKET BURGER	12.50
Brioche Bun, Emmental Cheese, Gem Lettuce, Russian Dressing, Gherkin, Frites	
AROMATIC MONKFISH & COCONUT CURRY (GF)	17.00
Scented Jasmine Rice, Thai Crackers, Cashew Nuts	
PANKO COD FILLET	14.00
Cep Potato Puree, Fine Beans, Tomato Vinaigrette	
SPICED CHICKEN SALAD (GF)	14.00
Coriander & Lime Slaw, Cucumber, Coconut, Coriander	
CHICKEN KIEV	13.00
Garlic Butter, Cep Potato Purée, Fine Beans	
GREEN FALAFEL SALAD (V) (GF)	10.00
Avocado, Tomato, Cucumber, Salad Leaves, Lemon Tahini Dressing	
SMOKED SALMON SALAD	13.00
Salad Leaves, Capers, Crème Fraiche, French Baguette	
BURRATA & TRUFFLE TORTELLINI (V)	13.50
Butter, Rocket, Nutmeg	
GRILLED CREOLE KING PRAWNS (GF)	16.00
Smoked Chorizo & Chicken Rice, Spices, Sweet Peppers	

DESSERTS

HOMEMADE MERINGUE (GF)	6.50
Passion Fruit Caramel, Chantilly, Fresh Berry's	
APPLE TARTE FINE	6.50
Salted Caramel Sauce, Vanilla Ice Cream	
CARAMELISED PEAR & BRIOCHE	7.00
Dark Chocolate Sauce, Vanilla Ice Cream	
SELECTION OF CLARKS DAIRY'S CHEESE	9.00
Crispbreads, Chutney, Grapes	