

CHEZ GÉRARD

À LA CARTE MENU

LES HUITRES

Les Huîtres	three 6.00
Carlingford Bay oysters served with shallot vinegar, tabasco and lemon	six 11.00
	twelve 20.00

LES ENTREES

Gravadlax	£9.00
Home cured salmon, dill mustard sauce and Hoxton rye bread	
Cocktail de crevettes	£7.00
North Atlantic prawns with Marie Rose sauce	
Coquilles Saint Jacques	£10.00
Seared king scallops, creamed leeks and sauce Jacqueline	
Soupe à l'oignon^(v)	£6.00
A classic French onion soup glazed with Emmental cheese croutons	
Salade de légumes de printemps et champignons^(v)	£7.00
Artichokes, fine beans, baby leeks, tomato confit and mushrooms à la Grecque	
Terrine de foie gras	£10.00
'Maison Lafite' duck liver terrine from Landes with fig chutney and toasted brioche	
Escargots	six £7.00 / twelve £12.00
Devon snails served in the shell with garlic and herb butter	
Steak tartare	£10.00
Hand cut prime fillet with shallots, capers, egg yolk and toasted sour dough	

LES STEAKS

OUR MEAT HAS BEEN NATURALLY RAISED AND INDIVIDUALLY SELECTED FROM 24 FARMS ACROSS THE WEST COUNTRY* AND AGED FOR AT LEAST 21 DAYS.

ALL STEAKS ARE SERVED WITH FRENCH FRIES AND WATERCRESS

Pavé de rump steak	£19.00
An 8oz French bistro favourite	
Chateaubriand "Deux Personnes"	£50.00
A 16oz Chez Gérard classic. Chargrilled head of fillet with béarnaise sauce and unlimited French fries	
Filet	£26.00
An 8oz centre cut prime fillet	
Entrecôte	£23.00
A 10oz rib eye steak – fuller on flavour	
Onglet	£16.00
A typical French cut also known as hanger steak. Full flavoured and best served rare. <i>*(Not always west country source - varies to obtain the best cut)</i>	
Les Sauces	each £2.00
{Béarnaise / Roquefort / Peppercorn / Shallot}	

LES PLATS

Saumon poché	£17.00
Poached Shetland salmon fillet with ratte potatoes, asparagus and hollandaise sauce	
Filet de bar	£18.00
Seared seabass fillets with braised fennel and sauce vierge	
Moules frites	£13.00
Shetland rope-grown mussels cooked in white wine and shallots served with French fries	
Croustillant de chèvre "Ratatouille"^(v)	£11.00
Baked brique pastry with goat's cheese, pimento sauce and ratatouille	
Poisson du jour	market price
Today's fresh market fish	
Viande du jour	market price
Today's market meat	
Tournedos de boeuf Rossini	£28.00
West Country beef fillet, seared foie gras, truffles, Périgordine sauce and creamy mash	
Carré d'agneau	£19.00
English Cotswold lamb, sarladaise potatoes, fine beans and shallot sauce	
Demi poulet grillé	£16.00
Half a free-range 'Cou Nu' chicken with French fries	
Burger Chez Gérard	£12.00
Chargrilled West Country steak burger, tomato relish, smoked bacon, brie, gherkin and French fries	
Foie de veau grillé au poivre	£17.00
Rosemary scented seared calves liver, peppercorn sauce, creamy mash and shallot confit	
Steak tartare	£16.00
Hand cut prime fillet with shallots, capers, egg yolk and toasted sour dough	
Risotto aux petit pois^(v)	£12.00
Arborio rice, garden peas, broad beans, vegetarian Italian cheese, basil oil and a tomato concasse	
Salade de poulet grillé	£13.00
Thyme, lemon and honey marinated free range chicken with seasonal salad leaves and a citrus dressing	
Salade Niçoise	£14.00
A French Classic - grilled line-caught yellowfin tuna, marinated anchovy, mixed leaves and Dijon vinaigrette	

LES ACCOMPAGNEMENTS

Frites^(v)	£3.50
Classic French fries	
Pommes de terre - Persillées / Purée^(v)	£3.50
New potatoes - with Parsley / Purée with cream	
Petit pois à la Française^(v)	£3.50
Garden peas, lettuce and button onions	
Panaché de légumes^(v)	£3.50
Carrots, courgettes, cauliflower and sugar snap peas	
Epinards forestiers^(v)	£4.50
Spinach with mushroom and shallots	
Salade verte^(v)	£3.50
Green leaves, fine beans, celery, watercress and vinaigrette	
Salade de tomate^(v)	£3.50
Plum tomato, red onion and a honey dressing	
Salade de roquette	£3.50
Roquefort cheese, walnuts, rocket and vinaigrette	

THE BEST STEAK FRITES THIS SIDE OF PARIS

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 8 or more we ask for a discretionary 12.5% service charge

(v) denotes vegetarian dish. Some of our dishes may contain traces of nuts.

Prices are inclusive of VAT.

IF YOU WOULD LIKE TO HEAR FROM US, REGISTER ONLINE AT:

www.chezgerard.co.uk