



Le Garrick

- DEPUIS 1986 -



Join our newsletter to receive info on our monthly regional food and wine tasting legarrick.co.uk

Did you know we are celebrating our 40th anniversary this year - look out for special offers, events & celebrations throughout the summer. Renowned for our excellent, regional French food, friendly service and warm atmosphere, we plan to be here for many more years to come!

'Making a family out of strangers'

SNACKS

Olives	£3.50
Padron Peppers	£5.50
Bread & Butter	£4.50
Mini Merguez sausages	£8.00

APERITIFS

Kir	£9.50
Kir Royal	£14.00
Champagne	£12.50
Prosecco	£10.00
Crémant	£11.00

LES ENTREES

La Soupe à l'oignon	£8.00
Moules Marinières	£9.00
Noix de St Jacques (Scallops)	£10.75
Escargots de Bourgogne (half dozen)	£10.75
Foie gras, home made fig jam excellent with a glass of Monbazillac £8.00 extra	£14.00

Pâté de campagne maison	£8.00
Salade de chèvre chaud	£9.75
Cassolette de calamars à la plancha au piment d'espelette	£10.75
Assiette de charcuterie	£15.00
Fondue de Fromage des Clarines	£16.00

LES PLATS

Boeuf Bourguignon Slow cooked beef marinated in red wine served with new potatoes, vegetables and lardons	£25.00
Moules frites Large bowl of mussels "marinières" cooked in white wine, parsley and cream served with french fries	£18.00
Confit de canard et pomme purée Classic honey glazed duck "confit" with mash potato	£26.00
Authentique cassoulet de Toulouse Traditional dish from Toulouse: duck confit, pork belly and Toulouse sausage with beans	£26.00
Plat du Jour Dish of the day. Please ask the staff or look on daily specials	Changes daily
Vegan dish of the day Please ask the staff or look on daily specials	Changes daily

"Le Garrick" burger Cheeseburger with Blue or Emmental Homemade spiced beef & lamb "steak haché" in a bun with cucumber, tomatoes & served with fries	£19.00
Poulet à la crème Grilled chicken breast with a creamy mushroom and rosemary sauce, served with sauteed potatoes	£20.50
Filet de saumon et sa ratatouille Salmon fillet served with ratatouille and basil dressing	£20.50
Vegetarian dish of the day Please ask the staff or look on daily specials	Changes daily
Salade de chèvre chaud Goats cheese salad	£18.00
Poisson du Jour Fish of the day. Please ask the staff or look on daily specials	Market price

LES STEAKS

Served with a choice of Béarnaise or Peppercorn sauce and French fries.

Specials from the Grill
Ask staff for details of daily changing special cuts on the grill

Faux filet Rib Eye £29.50
225g chargrilled rare breed rib eye steak

Onglet £18.00
Also known as "butcher's choice"
155g

LEGUMES

Epinards (spinach)	£5.00	Frites	£5.00
Salade tomates & échalottes	£5.00	Salade verte	£4.50
Petit pois Grand-Mère	£5.50	Pommes de terre nouvelles	£5.00
Seasonal greens	£5.50	Ratatouille	£6.00

LE MENU

Pre & Post Theatre
2 courses £22.00 or 3 courses £26.00
from noon until 6.30pm and after 10pm

Starter

Soupe du jour or Paté de campagne

Main Course

Onglet steak frites, Toulouse Sausage & Mash,
Moules frites or Salade de chèvre chaud

Dessert

Tarte au citron or Pot au chocolat
Add peppercorn or béarnaise sauce to your steak for £0.95

A discretion of 12.5% service charge will be added to your bill.
For information regarding allergies please ask a member of staff.

Some dishes may contain nuts.

CHAMPAGNE & CREMANT

	Gl 125 ml	Btl
Fontessa Prosecco DOC	£10.00	£42.00
Méthode traditionnelle AOC 'Cuvée Signée' Cremant	£11.00	£55.00
Champagne CH. De L'auche	£12.50	£65.00
Champagne Gremillet Rosé de d'Assemblage Brut		£90.00
Champagne Gremillet Blanc de Blancs		£75.00
Alcohol free Champagne, Domaine de l'Arjolle, Languedoc, zero %		£50.00

Champagne Specials - ask for details

£POA

LES CLASSIQUES

Gin & Vodka tonics	25ml - 50 ml	Cocktails	
Absolut Blue	£10.00	Margarita	£13.00
Grey Goose	£11.00	Negroni	£13.00
Gordon's	£9.50	Aperol Spritz	£12.00
Bombay Sapphire	£11.00	Martini (gin or vodka)	£14.00
Hendrick's	£12.00	Espresso Martini	£13.00
Tanqueray Sevilla	£11.00	Mountgay Rum (50ml)	£11.00
Ricard (25ml)	£6.00	Bruichladdich (50ml)	£12.00

UNS BLANCS & ROSES

UNS ROUGES

	Gl 125ml	Gl 175ml	C 500ml	Btl
Cuvée Jean-Paul, Pays des Côtes de Gascogne	£7.30	£9.40	£23.50	£29.00
Domaine Vedilhan Viognier, Pays d'Oc	£8.50	£10.50	£28.00	£38.00
Picpoul de Pinet, Ormarine Carte Noire	£8.70	£10.70	£28.20	£39.00
Côte du Rhone Blanc AOC, Domaine Gigondan	£11.00	£13.70	£36.00	£52.00
Chateau Maris Organic Chardonnay	£8.70	£10.70	£28.20	£39.00
Clos de L'Église, Mâcon-Charnay, Burgundy	£11.30	£13.90	£37.00	£54.00
Chablis Les Brèches de Fyé	£12.00	£15.90	£40.00	£64.00
Pasquiers Sauvignon Vermentino, Pays d'Oc	£7.80	£9.70	£25.30	£34.00
Sancerre, Domaine Fernand Girard, Loire	£11.90	£15.60	£39.90	£62.00
Pouilly Fumé, Domaine Bouchié-Chantillier				£61.00
Château L'Ermit d'Auzan, Costières de Nîmes	£8.50	£10.50	£28.00	£38.00
Châteauneuf-du-Pape, Domaine André Mathieu				£85.00
Vallet Frères, Meursault, Burgundy				£100.00
Rosé				
Le Petit Bonbon Rosé	£8.00	£9.90	£25.50	£35.00
Domaine de la Vieille Tour Rosé Côtes de Provence	£9.50	£11.00	£29.00	£43.00
Alcohol free wines				
Zéro Viognier Sauvignon Blanc	£8.00	£10.20	£26.30	£37.00
Zéro Syrah Cabernet Rosé	£8.00	£10.20	£26.30	£37.00
Merlot Grenache Red	£8.00	£10.20	£26.30	£37.00

Bin ends regularly available. Ask your waiter for details.

	Gl 125ml	Gl 175ml	C 500ml	Btl
Cuvée Jean-Paul, IGP Mediterranee	£7.30	£9.40	£23.50	£29.00
La Chapelle de Marin, P. Armand, Côtes du Rhône	£8.20	£10.10	£25.70	£36.00
Roncier, Pinot Noir Gamay, Burgundy	£8.40	£10.30	£25.90	£37.00
Bourgogne Pinot Noir Vieilles Vignes, Burgundy	£11.60	£15.10	£39.50	£56.00
Bourgogne Côtes d'Or Pinot Noir				£67.00
Vallet Frères Gevrey Chambertin, Burgundy				£83.00
Gamay Val de Loire, Domaine de la Grange	£9.00	£11.00	£28.90	£41.00
Fleurie la Madone, la Reine de l'arenite, AOP	£10.90	£13.20	£34.90	£50.00
Les Volets Malbec, Pays de l'Haute Vallée de l'Aude				£39.00
Clos du Colombier, Cahors Malbec AOC	£9.90	£12.00	£31.50	£47.00
Château L'Ermit d'Auzan, Costières de Nîmes	£8.50	£10.50	£28.00	£39.00
Syrah 'Domaine Gigondan', Rhône	£9.00	£11.00	£28.90	£41.00
Domaine Chante Cigale Châteauneuf-du-Pape Rouge, Rhône				£74.00
Château La Croix du Grand Jard, Bordeaux	£9.70	£11.70	£30.80	£45.00
Castillon Côte de Bordeaux	£11.30	£13.90	£37.00	£54.00
Esprit de Pavie, Bordeaux				£60.00
Chateau du Retout, Cru Bourgeois Haut-Medoc				£65.00
St Emilion Grand Cru AOC				£75.00
Château Lalande, St Julien, Bordeaux				£80.00
Château Tayac, Margaux, Bordeaux				£95.00
Clos 56, Pomerol 'Domaine Bouyer', Bordeaux				£110.00

All wines are subject to availability from local wine producer... Have a chat with your server about vintages...

BIERES & CIDRE

Kronenbourg 1664 5%	27.5cl Btl - £5.50
Cidre Breton 5%	33cl Btl - £6.00
Lefte Biere 6.6%	33cl Btl - £6.20
Non-alcoholic beer	33cl Btl - £5.00

MIXERS & JUICES

Cordials - Grenadine, Menthe, Lime	£3.00
Coca cola & Diet Coke	£3.00
Lemonade	£3.00
Tonic water	£3.50
Still & Sparkling Mineral water	Gl £2.50 Btl £4.50
Orange juice	£3.50
Cranberry juice	£3.50
Cloudy Apple juice	£3.50

Hire Le Garrick for your corporate functions or private event. Get in touch with us for more information