



Did you know we are celebrating 30 years – a Covent Garden institution!
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	£3.00
Mixed Nuts	£2.80
Bread & Butter	£2.80
Duck rillettes	£5.75

APERITIFS

Kir/Royal	£6.25/£9.75
Champagne	£9.50
Prosecco	£7.50
Crémant	£8.00

LES ENTREES

La Soupe à l'oignon	£6.00
Moules Marinières	£6.75
Noix de St Jacques (Scallops)	£8.75
Escargots de Bourgogne (half dozen)	£8.75
Foie gras	£9.00

Pâté de campagne maison	£6.00
Salade de chèvre chaud	£7.00
Cassolette de calamars à la plancha au piment d'espelette	£8.50
Assiette de charcuterie	£9.50
Fondue de "Vacherin" pour deux	£13.95

LES PLATS

The Classics

Boeuf Bourguignon	£15.95
Slow cooked beef marinated in red wine served with new potatoes, vegetables and lardons	
Moules frites	£12.95
Large bowl of mussels "marinières" cooked in white wine, parsley and cream served with french fries	
Confit de canard et ses haricots verts	£17.75
Classic honey glazed duck "confit" with green beans	
Authentique cassoulet de Toulouse	£17.95
Traditional dish from Toulouse: duck confit, pork belly and Toulouse sausage with beans	
Plat du Jour	Changes daily
Dish of the day. Please ask the staff or look on daily specials	

"Le Garrick" burger	£12.80
(£1.50 for chesse topping: Blue or Emmental)	
Homemade spiced beef & lamb "steak haché" in a bun with cucumber, tomatoes & served with fries	
Coquelet au citron	£13.95
Whole free range baby chicken, roasted with lemon & tomato rosemary sauce, served with fries	
Filet de saumon et sa ratatouille	£14.50
Salmon fillet served with ratatouille and basil dressing	
Risotto de saison	£14.25
Seasonal vegetarian risotto	
Salade de chèvre chaud	£12.75
Goats cheese salad	
Poisson du Jour	£19.95
Fish of the day. Please ask the staff or look on daily specials	

LES STEAKS

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

Entrecôte grillée £27.95
14 oz chargrilled 28-day hung rib eye steak on the bone

Faux filet Rib Eye £20.75
7-8oz chargrilled rare breed rib eye steak

Onglet £12.95
Also known as "butcher's choice"

LEGUMES

Epinards	£4.00	Frites	£4.00
Salade tomates & échalottes	£4.00	Salade verte	£4.00
Petit pois Grand-Mère	£4.50	Pommes de terre nouvelles	£4.00
Haricots verts	£4.50	Purée de pommes de terre	£4.00

LE MENU

Pre & Post Theatre
2 courses £13.95 or 3 courses £16.95
from noon until 6.30pm and after 10pm
Starter
Soupe du jour or Paté de campagne
Main Course
Onglet steak frites, Moules frites or Salade de chèvre chaud
Dessert
Tarte au citron or coupe de glaces (2 scoops)

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.

Add peppercorn or béarnaise sauce to your steak for £0.95

CHAMPAGNE & CREMANT

	Gl 125 ml	Btl
Champagne Charles Chevalier Brut d’Honneur	£9.50	£50.00
Champagne Charles Chevalier Brut d’Honneur Rosé		£55.00
Champagne Lallier Grand Cru Blanc		£95.00
Dom Pérignon Vintage 2006		£180.00
Krug Grande Cuvée brut		£220.00
Lunetta Prosecco Spumante	£7.50	£30.00
Méthode traditionnelle AOC ‘Cuvée Signée’	£8.00	£45.00

SPIRITS

	25ml - 50 ml		25ml - 50 ml
Absolut Blue	£8.00	Clément Agricole Blanc	£8.00
Grey Goose	£9.50	Clément Agricole Ambre	£8.00
Gordon’s	£8.00	Absinthe La Fée Parisienne (25ml)	£9.75
Bombay Sapphire	£9.50	Aperol	£8.00
Hendrick’s	£10.00	Campari	£8.00
Whyte & Mackay	£8.00	Jack Daniel’s	£8.00
		Ricard (25ml)	£5.00

UNS BLANCS & ROSES

	Gl 125ml	Gl 175ml	C 500ml	Btl
Fresh and Fruity				
Cuvée Jean-Paul, Pays des Côtes de Gascogne, 2017/18	£4.90	£6.15	£16.75	£20.95
Pasquiers Sauvignon Vermentino, Pays d’Oc, 2017/18	£5.20	£7.15	£20.10	£26.20
Domaine de Vedilhan Viognier, Pays d’Oc, 2017/18	£5.25	£7.30	£20.20	£26.70
Esprit de Tursan Blanc, AOC 2016	£5.40	£7.90	£21.60	£28.50
Picpoul de Pinet, Côteaux du Languedoc, 2017/18	£5.40	£7.90	£21.60	£28.50
Bellefontaine Chardonnay, Pays d’Oc, 2017/18	£5.20	£7.10	£19.85	£26.20

Textured and Elegant

Château L’Ermitage ‘Tradition’ Blanc,				
Costières de Nimes, 2017/18	£5.30	£7.50	£20.80	£27.50
Réserve Personelle, Mâcon Charnay, Burgundy, 2017/18	£6.30	£8.90	£25.00	£33.60
Côte du Rhone Blanc AOC, Domaine Gigondan, 2016				£41.00
Sancerre ‘Domaine du Pré Semelé’, 2017/18	£7.80	£10.80	£31.50	£43.75
Domaine du Petit Métris, Clos de la Marché,				
Savennières, Loire Valley, 2015				£47.00

Fine and Rare - Bottle only

Vallet Frères, Meursault, Burgundy, 2015				£86.00
Vallet Frères, Meursault Premier Cru ‘Blagny’, 2011				£110.00
Vallet Frères, Corton Charlemagne Grand Cru, 2013				£130.00

Rosé

Pasquiers Grenache Gris Cinsault Rosé, 2017/18	£5.60	£7.90	£22.40	£29.25
Domaine de la Vieille Tour Rosé,				
Côtes de Provence, 2017/18	£6.30	£8.90	£25.00	£34.00

UNS ROUGES

	Gl 125ml	Gl 175ml	C 500ml	Btl
Light and juicy				
Cuvée Jean-Paul Pays de Vaucluse, 2016/17	£4.90	£6.15	£16.95	£20.95
Roncier, Pinot Noir Gamay, Burgundy	£5.10	£6.85	£18.50	£24.00
La Chapelle de Marin, P. Armand, Côtes du Rhône, 2017	£5.25	£7.30	£20.20	£26.70
Gamay de Touraine AOC, 2017	£5.90	£8.10	£23.00	£30.40
Domaine de la Porte du Paradis,				
Le Cru des Amoureux, St Amour, Beaujolais, 2017/18				£34.75
Bourgogne Pinot Noir AOC, Côtes Chalonnaise, 2016/17				£45.00

Rich and Spicy

Les Oliviers Merlot Mourvèdre, Pays d’Oc, 2017	£5.00	£6.60	£18.00	£23.75
Syrah ‘Domaine Gigondan’, Rhône, 2016	£5.40	£7.90	£21.60	£28.70
Les Volets Malbec,				
Pays de l’Haute Vallée de l’Aude, 2017	£5.20	£7.20	£19.80	£26.25
Château L’Ermitage ‘Tradition’ Rouge,				
Costières de Nimes, 2017/18	£5.30	£7.50	£20.80	£27.75
Bordeaux AOC Château Grimard, 2017/18	£6.20	£8.60	£24.00	£33.00
Clos du Colombier, Cahors Malbec AOC 2016/17	£6.30	£8.90	£25.00	£34.00
Castillon Côte de Bordeaux AOC 2012				£41.00
Domaine Berthoumieu, ‘Charles de Batz’, Madiran, 2013				£52.00

Fine and rare - Bottle only

St Emilion Grand Cru AOC, 2012				£55.00
Domaine Chante Cigale Châteauneuf-du-Pape Rouge, Rhône, 2015/2016				£60.00
Vallet Frères Gevrey Chambertin, Burgundy, 2014/15				£68.00
Château Tayac, Margaux, Bordeaux, 2013				£70.00
Château Lalande, St Julien, Bordeaux, 2014/15				£86.00
Hermitage ‘Origine’ 1933, Cave de Tain, Rhône, 2013/2014				£92.00
Clos 56, Pomerol ‘Domaine Bouyer’, Bordeaux, 2013/2014				£92.00

All wines are subject to availability from local wine producers so vintages may change

BIERES & CIDRE

Kronenbourg 1664 5%	27.5cl Btl - £3.60
Stella Artois 4.8%	33cl Btl - £3.80
Cidre Breton 5%	33cl Btl - £4.20
Leffe Biere 6.6%	33cl Btl - £4.80

MIXERS & JUICES

Coca cola & Diet Coke	20cl Btl - £3.00
Lemonade	20cl Btl - £3.00
Tonic water	20cl Btl £3.50
Slimline Tonic water	20cl Btl £3.00
Still & Sparkling Mineral water	Gl £2.50 Btl £3.50
Tomato juice	20cl Btl - £3.50
Orange juice	20cl Btl - £3.50
Cranberry juice	20cl Btl - £3.50
Cloudy Apple juice	20cl Btl - £3.50

Did you know know you can hire
Le Garrick for your corporate functions or private
event. Get in touch with us for more information