

BORDELAISE

Epsom & Ewell Menu

Epsom & Ewell · 17 High St, Epsom & Ewell, Surrey KT17 1SB

01372 650 346 · ewell@bordelaise.co.uk

Generated 18 Aug 2026

À LA CARTE

Bar Snacks

Bread, Butter (G)	£3.50
Vegan	
Saucisson, Cornichons	£8.50
Prawn Croquettes, Spicy Mayo	£9.00
Salt & Pepper Squid	£9.00
Marinated Olives	£3.50
Gluten · Alcohol	
Oysters each	£3.50
Deliciously fresh Pacific oysters	
Selection of 3 cheeses	£9.50
Pick from our cheese trolley	
Selection of 5 cheeses	£15.00
Pick from our cheese trolley	

Starters

Classic Onion Soup (G/A)	£9.50
Gratinated cheese & toast	
Gluten · Alcohol	
6 x Snails (G)	£8.00
Persillade butter, toast	
Gluten	
Grilled Octopus	£9.70
Red peppee coulis nduja green oil	
Chicken Liver Parfait	£9.00
Chutney toasted brioche	
Vegan · Nuts	
Prawn Marie Rose	£9.50
Baby gem, brandy, avocado	
Gluten · Nuts	
Chargrilled Courgettes	£8.90
Whipped goat cheese pine nut pesto	

Salads

Watermelon & Feta £11.50

Cucumber mint red onion lemon sesame honey

Nuts

Salmon Nicoise £17.00

Beans eggs tomatoes anchovy potato gem olives

Gluten

Buratta & Heritage Tomato £14.50

Gazpacho basil red onion pesto

Nuts

Sunday Roast

Veggie £15.00

Rump Beef £22.00

Duck Leg £21.00

Chicken £19.00

Cote de Boeuf (for two) £63.00

Mains

Linguini Pasta £15.00

Courgette peas spinach basil pine nuts pesto

Vegan · Nuts

Corn fed Chicken Supreme £18.50

White beans pancetta casserole

Alcohol

Pan-fried Sea Bream Fillets £24.50

Ratatouille basil oil tapenade

Special of the Day

Ask your waiter

Grill

200g Onglet Steak £19.00

200g Flat Iron £20.00

250g Rump Steak £27.00

250g Rib Eye Steak £39.00

500g Cote de Boeuf on the Bone £59.00

Bavette 250g £26.00

Sesame

Sides

Dauphinoise Potato	£6.00
Rocket and Parmesan	£5.50
Veg of the Day	£6.00
Vegan	
Tomato & Red Onion Salad	£6.00

Desserts

Passion Fruit Crème Brûlée	£9.00
Classic vanilla custard with caramelised sugar crust	
Chocolate Liegeois	£9.00
Gluten	
Apricot Tarte Tatin (G)	£9.00
Vanilla ice cream	
Gluten	
French Cheeseboard (small)	£10.50
Selection of three cheeses, chutney, crackers	
Gluten · Nuts	
French Cheese Selection (large)	£16.00
Choose 5 from our board	
Coupe Colonel	£9.00
Lemon Sorbet, vodka shot	
Vegan	
Peach Melba	£9.00
Vanilla ice cream raspberry coulis	
Strawberry Mess	£9.00
Meringue berry sauce	

DRINKS

Sparkling, Rose and White Wine

Cremant de Bourgogne	£35.00
Glass 10	
Alcohol	
Sparkling Rose Mirabeau	£49.00
Alcohol	
Champagne Baron de Veullebourg	£65.00
Alcohol	
Grenache Rose La Picoutine Pays d'Oc	£29.00
Glass 7.5 carafe 20	
Alcohol	

Gris Blanc Rose Gerand Bertrand	£43.00
Glass 10.5 carafe 29	
Alcohol	
Colombard Troubador	£26.00
Glass 6.9 carafe 19	
Sauvignon Blanc la serre Pays d'Oc	£29.00
Glass 7.5 carafe 20	
Chardonnay la Campagne Rousillon	£30.00
Glass 8 carafe 21	
Picpoul de Pinet cep cette Languedoc	£43.00
Glass 10.5 carafe 29	
Muscadet Paul Buisse Loire	£39.00
Perit Chablis vibrant Burgundy	£49.00
Bourgogne Aligote Domaine Roux	£59.00
Sancerre Domaine Foucier Loire	£75.00

Red Wine

Carignan Grenache La Picoutine	£26.00
Glass 6.9 carafe 19	
Gluten	
Merlot la serre Pays d'Oc	£28.00
Glass 7 carafe 20	
Gluten	
Malbec rare vineyards Rousillon	£30.00
Glass 8 carafe 21	
Pinot Noir les nuages IGP	£32.00
Glass 9 carafe 25	
Cotes du Rhone Chateau d'Estagnol	£38.00
St Emillon Chateau la Croix Boedeaux	£58.00
Lalande Pomerol Canon Chaigneau Bordeaux	£75.00
St Emilion Grand Cru	£66.00
Fleurie Domaine les Loges	£69.00
Savigny les Beaume premier cru Jadot Burgundy	£95.00
Chateau Margaux kde Keran Bordeaux	£89.00
Nuits St Georges Louis Jadot Burgundy	£115.00

Spirits

Whisky	£6.00
25ml measure	
Alcohol	
Gin	£6.00
25ml measure	
Alcohol	
Vodka	£5.50
25ml measure	
Alcohol	
Brandy / Cognac	£6.50
25ml measure	
Alcohol	
Rum	£5.50
25ml measure	
Alcohol	

Aperitifs & Cocktails

Kir Royal	£9.50
Lillet Vermouth	£8.00
Tonic	
Pernod Pastis	£8.50
Cranberry or water	
Hugo Spritz	£12.00
Saint Germain cremant soda mint	
Margarita	£12.00
Tequila cointreau lime agave	
Old Fashioned	£12.00
Espresso Martini	£12.00
Bordeaux Sour	£12.00
Bourbon red wine maple lemon	
Watermelon Sugar High	£12.00
Vodka cremant elderflower watermelon	
Gingerly collins	£9.00
Zero gin ginger syrup lemon soda	

Softs

Peach Iced Tea	£4.50
Watermelon Lemonade	£8.50
4.5	
Gluten	

Pago bottled juices	£4.50
Cloudy apple mango pineapple	
Gluten	
Still/sparkling water	£3.50
70cl	
Gluten · Nuts	
Coke diet coke lemonade	£3.50
Eager not from concentrate juice	£3.50
Apple orange pineapple cranberry	
Vegan	

KIDS

Mains

Chicken Nuggets & Fries	£9.00
Gluten	
Fish Fingers & Mash	£9.00
Gluten	
Pasta Bolognese	£8.50
Gluten	
Veggie Pasta	£8.50
Tomato sauce, parmesan	
Gluten	
Mini Sunday Roast	£10.00
Ask your waiter for today's choice	

Sides

French Fries	£3.50
Veg of the Day	£3.00
Vegan	
Cheesy Garlic Bread	£3.50
Gluten	

Desserts

Ice Cream (2 scoops)	£5.00
Chocolate, vanilla or strawberry	
Chocolate Brownie	£6.00
With vanilla ice cream	
Gluten · Nuts	

BARBECUE

Garden BBQ 12 -5pm saturday weather permitting

Corn Ribs & Dip	£9.50
BBQ Watermelon Feta Balsamic	£10.00
Jumbo Prawns Persillade	£17.00
Octopus Red Pepper Coulis	£14.00
Onglet Skewers Chimichurri	£19.50
Lamb Kofta Burger	£13.00
Mint Yoghurt	
Sardines Salsa Verde	£14.00
Veggie Skewers Pesto	£13.00
Lamb Cutlets	£17.00
Mint Sauce	
Chicken Wings	£10.00
Blue Cheese	

Specials

Merguez Sausages	£12.00
Harissa yoghurt	
Jacket Potato	£8.50
Creme Fraiche	

CHRISTMAS MENU £39 FOR 3 COURSES

Starters

- Homemade chef's terrine, toast, chutney
- Gratinated parmesan cream oysters
- Beet cured salmon, horseradish, pickles
- Scallops, Jerusalem artichokes, beurre blanc
- King mushroom, pesto, almond crumb

Mains

- Roasted squash, kale, quinoa, pomegranate
- Christmas turkey and all the trimmings
- Flat Iron steak, beef dripping fries, bordelaise jus
- Confit duck leg, white beans, pancetta cassoulet

Lemon sole meuniere, baby potato, samphire

Cheese

Selection of Fine Cheeses, crackers, bread, chutney

£8 extra

Dessert

Christmas log, ice cream

Tart Tatin, ice cream

Creme Caramel