

BORDELAISE

Surbiton Menu

Surbiton · 97 Maple Rd, Surbiton, Greater London KT6 4AW

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À LA CARTE

Bar Snacks

Bread, Butter	£3.50
Saucisson, Cornichons	£8.50
Prawn Croquettes, Spicy Mayo	£9.00
Marinated Olives	£3.50
Salt & Pepper Squid	£9.00
Gluten	
Selection of 4 cheeses	£14.00
Bread, chutney & fig relish	
Fresh Oyster	£3.50
order individually	

Starters

Classic Onion Soup	£9.50
Gratinated cheese & toast	
Gluten · Alcohol	
6 x Snails	£8.00
Persillade butter, toast	
Gluten	
Grilled Octopus	£9.70
Red pepper 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	
Oyster each	£3.50
Delicious fresh Pacific oysters	

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

Roasted Whole Bream £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** £49.00

Flank (recommended pink)

Sides

Dauphinoise Potato	£6.00
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Rocket and Parmesan	£5.50
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Veg of the Day	£6.00
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Vegan

Desserts

Chocolate Mousse	£8.97
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Cherries & cream

Creme Caramel	£8.50
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Madagascan vanilla

Gluten

Apple Tarte Tatin	£9.00
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Caramelised apple tart, vanilla ice cream

Gluten

French Cheeseboard	£14.00
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Selection of four cheeses, chutney, crackers

Gluten · Nuts

Ice Cream Selection	£7.00
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Three scoops - ask your waiter for flavours

Couple Colonel	£9.00
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Lemon Sorbet, vodka shot

Vegan

Dessert of the Day	£9.00
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Ask your waiter

SET MENU

Tuesday to Saturday - 12pm to 5pm

Not valid with other offers

Plat du Jour (choose a main)	£14.00
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Add a glass of wine	£4.00
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2 Courses	£19.00
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3 Courses	£24.00
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Starters

Soup of the Day

Ask your waiter

Chicken Liver Parfait

Cornichons, toasts

Gluten

Stuffed Portobello Mushroom

Vegetables, sage, pesto

Mains

Coq au Vin

Mushrooms, carrots, pancetta, mash potato

Warm Goat Cheese Salad

Crispy pancetta, walnut, honey

Gluten · Nuts

Mushrooms Penne Pasta

Creamy mushrooms and parmesan

Desserts

Dessert of the Day

Ask your waiter

Ice Creams Selection

Ask your waiter

DRINKS

Aperitifs & Cocktails

Kir

£7.50

white wine cassis

Alcohol

Kir Royal

£9.50

Cremant, Cassis

Alcohol

Lillet Spritz

£8.00

Vermouth, tonic, lemon

Alcohol

Aperol Spritz

£11.99

Alcohol

Pernod Pastis

£8.50

cranberry

Alcohol

Hugo Spritz

£12.00

St Germain, Cremant, Mint, Soda

Emmanuelle

£11.99

Passionfruit, vodka, lemon, cremant shot

Margarita

£11.00

Tequila, Cointreau, lime, agave

Alpine Negroni	£12.00
Gin, Dolin Bitter, Dolin Vermouth	

Old Fashioned	£12.00
Woodforde Reserve, demerera, Angostura	

Passionfruit Collins	£8.00
non-alcoholic gin, lemon, passionfruit	

Beers & Ciders

1936 Biere	£6.00
Swiss crisp lager	
Gluten	

Stella Artois 660ml	£7.50
Gluten	

Kronenberg Blanc	£6.50
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Harbour Arctic Sky IPA	£6.49
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Five Points American Pale	£6.50
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Brooklyn FX (0.5%)	£5.50
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Sassy Cider	£6.50
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Sparkling, White, Rose Wine

Cremant De Bourgogne, Bailey Lapierre	£35.00
glass 10	
Alcohol	

Sparkling Rose Mirabeau, La Folie	£52.00
glass 14	
Alcohol	

Champagne Baron de Villeboerg	£67.00
Alcohol	

Colombard, Troubador IGP	£26.00
glass 6.9 carafe 19	
Alcohol	

Sauvignon Blanc, La Serre, Pays D'oc	£29.00
glass 7.5 carafe 20	
Alcohol	

Chardonnay, La Campagne,Pays d'Oc	£30.00
glass 8 carafe 21	

Picpoul de Pinet, Cap Certe, Languedoc	£44.00
glass 10.5 carafe 30	

Petit Chablis, Vibrant, Burgundy	£49.00
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Muscadet, Paul Buisse, Loire	£39.00
glass 10 carafe 27	

Bourgogne Aligote, Domaine Roux	£59.00
glass 15 carafe 40	

Sancerre, Domaine Foucier, Loire	£75.00
glass 19 carafe 52	

Grenache Rose, La Picoutine, Pays D'Oc	£29.00
7.5 glass 19 carafe	

Gris Blanc Rose, Gerand Betrand	£44.00
Glass 10.5 Carafe 30	

Chateau Roubine, Cote de Provence, Cru Classe	£60.00
glass 15 carafe 42	

Red Wine

La Picoutine Carignon	£26.00
Glass 6 carafe 19	

Merlot la Serre Pays d'Oc	£28.00
Glass 7 carafe 20	

Malbec, Rare Vineyards, Roussillon	£30.00
Glass 8 Carafe 21	

Pinot Noir, Les Nuages, IGP	£32.00
Glass 9 Carafe 25	

Cotes du Rhone Chateau de l'Estagnol	£41.00
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St Emillon, Chateau le Croix, Bordeaux	£58.00
Glass 15 carafe 39	

Lalande Pomerol, Bordeaux	£75.00
Glass 18 Carafe 50	

Margaux, Chateau d'Issan	£89.00
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St Emillon Grand Cru, Moulin de Chapelle	£72.00
Glass 18 carafe 48	

Fleurie, Domaine les Loges	£69.00
Glass 17 carafe 46	

Savigny, Premier Cru, Jadot, Bordeaux	£98.00
Gkass 25 Carafe 66	

Nuits St Georges, Louis Jadot, Burgundy	£125.00
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Softs

Still/Sparkling Water	£3.50
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Peach Tea Collins	£8.00
Peach, tea, zero gin, lemon	
Gluten	
Watermelon Lemonade	£5.50
Elderflower, soda	
Gluten	
Coke, diet coke, lemonadr, tonic	£3.50
Gluten · Nuts	
Eager not from concentrate juice	£3.50
Pago bottlee juice	£4.50
Mango, pineapple, cloudy apple	
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	

CHRISTMAS - 3 COURSES FOR £39

Starters

Homemade Chef's Terrine, toast, chutney

Gratinated oysters, parmesan, cream

Beetroot cured salmon, horseradish, pickles

Scallops, Jerusalem artichoke, beurre blanc

King Mushrooms, 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 and pancetta cassoulet

Lemon Sole Meuniere, baby potato, samphire

Desserts

Christmas Log, ice cream

Tart Tatin, ice cream

Creme Caramel

Cheese

Fine selection of French cheese, crackers, bread, chutney

£8 extra