

BORDELAISE

Surbiton Menu

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

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À LA CARTE

Stuzzichini da Bar

Sourdough, Maitre d'hotel butter	4,50 £
Saucisson, Cetriolini	8,50 £
Prawn Croquettes, Spicy Mayo	9,50 £
Marinated Olives	4,00 £
Rustic & crunchy Tapenade	9,00 £
Glutine	
Selection of 3 cheeses	10,00 £
Bread, chutney & fig relish	
Fresh Oyster	3,50 £
order individually	

Antipasti

Zuppa di Cipolla Classica	9,50 £
Formaggio gratinato & toast	
Glutine · Alcol	
6 Lumache	8,00 £
Burro al prezzemolo, toast	
Glutine	
Wild Mushrooms on Toast	11,00 £
Egg yolk, parsley butter	
Chicken Liver Parfait	9,00 £
Port marinated cherries, chutney toasted brioche	
Vegano · Noci	
Beet Cured Salmon	10,00 £
Pickles, Herb Oil, Creme Fraiche	
Glutine · Noci	
Charred Leeks	9,00 £
Gribiche Sauce	
Beetroot Carpaccio	9,20 £
Whipped goat cheese, walnuts, rockets	

Insalate

Roasted Cauliflower	13,50 £
Raisins, red onion, quinoa, sesame dressing	
Noci	
Salmon Nicoise	17,00 £
Beans eggs tomatoes anchovy potato gem olives	
Glutine	
Chicory & Blue Cheese Salad	14,00 £
Mix salad, blue cheese dressing, walnuts	
Noci	

Arrosto della Domenica

Vegetariano	15,00 £
Noce di Manzo	22,00 £
Coscia d'Anatra	23,00 £
Pollo	19,00 £
Côte de Bœuf (per due)	63,00 £
Baked Hake	26,00 £

Secondi

Wild Mushrooms Rigatoni	18,00 £
Creamy sauce, vegan parmesan, shaved black truffle	
Vegano · Noci	
Pan-fried Scallops	28,00 £
Parsnip puree, girolles mushrooms, dill oil	
Alcol	
Baked Hake a la Bordelaise	25,00 £
Squashed creamed puree, citrus tuile	
Confit duck leg cassoulet	
Toulouse sausage, lardons, white beans, breadcrumbs	

Grill

Onglet 200g	19,00 £
Flat Iron 200g	20,00 £
Noce 250g	27,00 £
Costata 250g	39,00 £
Côte de Bœuf 500g con l'Osso	59,00 £

Bavette 500g	49,00 £
Flank (recommended pink)	

500g Chateaubriand	85,00 £
The head of the fillet	

Contorni

Celeriac dauphinoise	6,50 £
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Rucola e Parmigiano	6,50 £
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Verdura del Giorno	6,50 £
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Vegano

Pommes Duchesse	7,00 £
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Dolci

Chocolate Mousee	9,00 £
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Cherries & cream

Creme Caramel	8,50 £
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Madagascan vanilla

Glutine

Apple Tarte Tatin	9,00 £
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Caramelised apple tart, vanilla ice cream

Glutine

Tagliere di Formaggi Francesi	14,00 £
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Selection of four cheeses, chutney, crackers

Glutine · Noci

Selezione di Gelati	7,00 £
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Tre palline - chiedere i gusti

Couple Colonel	9,00 £
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Lemon Sorbet, vodka shot

Vegano

Dolce del Giorno	9,00 £
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Chiedi al tuo cameriere

MENU DEL GIORNO

Da martedì a sabato - 12:00 alle 17:00

Non valido con altre offerte

Piatto del Giorno (scegli un secondo)	14,00 £
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Aggiungi un bicchiere di vino	4,00 £
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2 Portate	19,00 £
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3 Portate

24,00 £

Antipasti

Zuppa del Giorno

Chiedi al tuo cameriere

Parfait di Fegatini di Pollo

Cetriolini, toast

Glutine

Fungo Portobello Ripieno

Verdure, salvia, pesto

Secondi

Coq au Vin

Funghi, carote, pancetta, purè di patate

Insalata di Caprino Caldo

Pancetta croccante, noci, miele

Glutine · Noci

Penne ai Funghi

Funghi cremosi e parmigiano

Dolci

Dolce del Giorno

Chiedi al tuo cameriere

Selezione di Gelati

Chiedi al tuo cameriere

BEVANDE

Aperitifs & Cocktails

Kir

white wine cassis

Alcol

7,50 £

Kir Royal

Cremant, Cassis

Alcol

9,50 £

Lillet Spritz

Vermouth, tonic, lemon

Alcol

8,00 £

Aperol Spritz

Alcol

11,99 £

Pernod Pastis	8,50 £
cranberry	
Alcol	
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	
Glutine	
Stella Artois 660ml	7,50 £
Glutine	
Kronenberg Blanc	6,50 £
Harbour Arctic Sky IPA	6,49 £
Five Points American Pale	6,50 £
Brooklyn FX (0.5%)	5,50 £
Sassy Cider	6,50 £

Sparkling, White, Rose Wine

Cremant De Bourgogne, Bailey Lapierre	35,00 £
glass 10	
Alcol	
Sparkling Rose Mirabeau, La Folie	52,00 £
glass 14	
Alcol	
Champagne Baron de Villeboerg	67,00 £
Alcol	
Colombard, Troubador IGP	26,00 £
glass 6.9 carafe 19	
Alcol	

Sauvignon Blanc, La Serre, Pays D'oc glass 7.5 carafe 20 Alcol	29,00 £
Chardonnay, La Campagne,Pays d'Oc glass 8 carafe 21	30,00 £
Picpoul de Pinet, Cap Cette, Languedoc glass 10.5 carafe 30	44,00 £
Petit Chablis, Vibrant, Burgundy	49,00 £
Muscadet, Paul Buisse, Loire glass 10 carafe 27	39,00 £
Bourgogne Aligote, Domaine Roux glass 15 carafe 40	59,00 £
Sancerre, Domaine Foucier, Loire glass 19 carafe 52	75,00 £
Grenache Rose, La Picoutine, Pays D'Oc 7.5 glass 19 carafe	29,00 £
Gris Blanc Rose, Gerand Betrand Glass 10.5 Carafe 30	44,00 £
Chateau Roubine, Cote de Provence, Cru Classe glass 15 carafe 42	60,00 £
Red Wine	
La Picoutine Carignon Glass 6 carafe 19	26,00 £
Merlot la Serre Pays d'Oc Glass 7 carafe 20	28,00 £
Malbec, Rare Vineyards, Roussillon Glass 8 Carafe 21	30,00 £
Pinot Noir, Les Nuages, IGP Glass 9 Carafe 25	32,00 £
Cotes du Rhone Chateau de l'Estagnol	41,00 £
St Emillon, Chateau le Croix, Bordeaux Glass 15 carafe 39	58,00 £
Lalande Pomerol, Bordeaux Glass 18 Carafe 50	75,00 £
Margaux, Chateau d'Issan	89,00 £
St Emillon Grand Cru, Moulin de Chapelle Glass 18 carafe 48	72,00 £

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 £

Softs

Still/Sparkling Water	3,50 £
Peach Tea Collins	8,00 £
Peach, tea, zero gin, lemon	
Glutine	
Watermelon Lemonade	5,50 £
Elderflower, soda	
Glutine	
Coke, diet coke, lemonadr, tonic	3,50 £
Glutine · Noci	
Eager not from concentrate juice	3,50 £
Pago bottlee juice	4,50 £
Mango, pineapple, cloudy apple	
Vegano	

BAMBINI

Piatti

Steak, Fries, Greens	8,00 £
Glutine	
Fish Goujons, Greens, Fries	8,00 £
Glutine	
Pasta, Greens, Cheese	8,00 £
Glutine	
Sausage, Greens, Fries	8,00 £
Glutine	
Mini Arrosto della Domenica	8,00 £
Chiedere la scelta del giorno	

Contorni

Patatine Fritte	3,50 £
Verdura del Giorno	3,00 £
Vegano	

Pane all'Aglio con Formaggio

3,50 £

Glutine

Dolci**Gelato (2 palline)**

5,00 £

Cioccolato, vaniglia o fragola

Brownie al Cioccolato

6,00 £

Con gelato alla vaniglia

Glutine · Noci

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

BRUNCH

Brunch

Continental Breakfast	9,50 £
Coffee, Toasted Sourdough, Butter, Jam	
Spicy Duck Confit Hash	16,00 £
Poached Eggs, Roasted Potato & Onions, Sriracha Mayo	
Wild Muchrooms on Toast	13,50 £
Poached egg, parsley butter, chilli powder	
Avocado on Toast	13,00 £
Sourdough, avocado, fennel, radish, pomegranate, radish, coriander	
Rancheros Cassoulet	16,00 £
Fried egg, white beans, tomato, pancetta, Tousouse Sausage, Cremem Fraiche, Jalapenos	
Roasted Beetroot, Goat Curd	9,50 £
Sage, walnuts, dill oil	
Steak Sandwich	15,00 £
Truffled mayo, baby gem, fried onion, sourdough	
Salmon Fish Finger Sandwich	15,00 £
Tartar sauce, pickles, sourdough	
Truffled Croque Monsieur	14,50 £
Ham, Gruyere, Truffle Bechamel, Mixed Salad	
Oeufs Benedicte	14,00 £
Poaced eggs, smoked ham, hollandaise	