



APERITIF MAISON

SLOW GIN

GIN, PINEAPPLE, SAINT GERMAIN MARTINI £8.5



S N A I L S
A T T I T U D E

G E T S N A I L E D A T G A Z E T T E

GRATINÉ

Gratinée of snails & Swiss chard, Comté & garlic toast £14

PROVENÇALE

Sautéed snails “Provençale”, garlic purée, garlic crisps £15

TEMPURA

Nettles risotto, snails tempura & parmesan crisp £19

Chefs Specials

STARTER

FOIE GRAS

Foie gras terrine, rhubarb compote, grilled rye bread £15

TO SHARE (OR AS A MAIN)

CREVETTES

Large shrimps “aioli”, pan-fried ginger & garlic, Cajun cream, polenta chips, sweet potato £35

MAIN COURSE

POUSSIN

Poussin roasted, “anisettes” sauce, fennel & cherry tomato comfit, fried onion £20

ENTRÉES

CHARCUTERIE	£9.5
Saucissons & sausages	
PATÉ DE CAMPAGNE	£8.5
Country “paté”, onion & grenadine marmalade	
LES 12 ESCARGOTS	£15
12 Snails platter with garlic butter & aromatic juice	
SOUPE À L’OIGNON	£8.5
Onion soup with Emmental ●	
HUITRE	£3.2 per oyster
Maldon oysters, red wine vinegar & lemon (minimum 3 pcs)	
POULPE	£15
Grilled Octopus, potato, red onion & smoked mackerel salad, avruga caviar	
ASPERGES VERTES	£15
Warm green asparagus, Bayonne & wild garlic crème fraiche	
LA CAESAR	£9.5
Baby cos lettuce, anchovy, croutons, parmesan & poached egg (Add chicken £13)	
CROTTIN CHAUD	£10
“Crottin” goat cheese tartine, grilled courgette, honey & mix leaves ●	
AIL	£5.5
Garlic bread ●	
OLIVES	£5
“Petits Lucques” ●	
PAIN	£3.5
Sourdough bread & Brittany salted butter ● (Gluten free £4.5)	

We aim to provide our patrons with the freshest ingredients;
some preparations may at times become unavailable.

Our allergen menu is available to assist your choices safely, ask any of us.

VEG “dot” guidance:

● Veg

● Vegan

● Vegan able (Seek advice)



The majority of our food is **Gluten Free**, simply double check your order with your waiter.

All our sauces & stocks are made in our kitchen

A 12.5% discretionary service charge applies
Pricing includes VAT at 20%

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VIANDES

Le BURGER GAZETTE (180grs)	£18.5
With espelette-mayo, brie, smokey bacon & red onion, frites	
BAVETTE (200 grs)	£21
Skirt steak & frites (we recommend this served with our shallots sauce)	
CHATEAUBRIAND (250/500 grs)	£31/pers
Fillet cut & frites (For 1 or 2)	
S A U C E S	
Melted Roquefort Slice	£5
Peppercorn sauce / Béarnaise / Shallots & jus	£3.5
LE TARTARE “GAZETTE”	£20.5
Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table	
BOUDIN NOIR (From Christian Parra)	£21
Roasted black pudding, red pepper & onions marmalade, Espelette, potato crisp & quail eggs salad	
LAPIN	£24
Rabbit casserole, mustard cream, new Jersey potatoes	
TRAVERS DE PORCELET	£22
Caramelised Baby back rib, honey & spices, red cabbage coleslaw	
POULET BRETON	£18.5
Chicken breast “Brittany cornfed”, roasted in its jus, mash potato	

POISSONS & LÉGUMES

SAUMON	£21
Roasted salmon “tournedos”, potato & leek Darphin, baby leeks, vierge sauce	
RISOTTO	£19.5
Calamari risotto “à la provençale” with garlic & tomato	
MOULES-FRITES	£17.5
Marinières mussels (Starter size £8.5 without frites)	
CHOUX FLEUR	£19
Roasted cauliflower, sautéed wild mushrooms, roasted garlic & parmesan cream	
TARTE TOMATE	£17
Tomato & mustard tart, basil dressing, mixed leaves ●	

G A R N I T U R E S

Frites “GAZETTE” ●	£5	Gratin Dauphinois to share	£9.5
Baby Spinach & Garlic ●	£5.5	Green Beans ●	£4.5
Mixed salad ●	£4.5	Buttered Mash Potato	£4.5
Green Lettuce Salad ●	£4		

BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM -

PETIT DÉJEUNER

FULL FRENCH	£14.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom	
CROQUES	
Croque-Monsieur	£10.5
Croque-Madame	£11.5
CHAMPIGNON	£9.5
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines	
NAUGHTY BENEDICTE	£12.5
Poached eggs, smoky bacon, hollandaise, grilled tartines	
ROYALE SALMON	£13
Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines	
OMELETTE	£12
Omelette & baby leaves with: (PICK 2)	
Emmenthal	Ham
Goat cheese	Herbs
Smoked salmon	Mushroom
Baby Spinach	

LES COCOTTES

COCOTTE MEURETTE	£10
Fried eggs & toast garnished with pancetta & mushroom in red wine sauce	
COCOTTE CHORIZO	£10
Fried eggs & toast garnished with roasted avocado, chorizo, tomato & parmesan	
COCOTTE HADDOCK	£11.5
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion	

Sides & Extras:

Smoked salmon	£5	Avocado	£3.2	Extra egg	£1.5
Grilled bacon	£2.5	Mushroom	£3.5		
Grilled tartines	£1.5	Baby Spinach & Garlic	£5.5		

SWEET BRUNCH

CRÊPES	£5.5
Lemon & sugar / Nutella	
LA MADELEINE GAZETTE	£2 each
Large Madeleine “cooked now” served with honey or chocolate sauce	
VIENNOISERIE	£2.5
Freshly baked Croissant / Pain au chocolat	
BAGUETTE	£3.5
Baguette, “homemade” jam, salted butter	

Make it gluten free, tell your waiter

IN JUNE

PAPA DAY

ITS EXTREMELY LIKELY YOUR DAD WILL WANT TO
BE IN GAZETTE WITH YOU THAT DAY

Plan the perfect treat for dad on
the 15th June

Book your family spot now

HEAD^{to}TAIL
FESTIVAL

De la tête à la queue



FOR THOSE WHO DON'T LEAVE
ANYTHING BEHIND

- Tongue, hearts, kidneys, andouillettes, tripes -

THE WEEKLY
RITUALS

Our Monday to Wednesday
weekly rituals come in
addition to plenty of various
food event through the year
during which we celebrate
French regions &
specialities, or simply
amazing products.

Visit us every weekday lunch
time for the “PETIT LUNCH
AT GAZETTE” , our fast &
competitive lunch deal.

Follow us on social media &
register to our newsletter

G
GAZETTE

CHATEAUBRIAND



£22

EVERY
MONDAY

OUR MOST POPULAR BEEF CUT
THE GREAT CHATEAUBRIAND
FINEST “28 DAYS DRY AGED” FILLET
FRENCH CHAROLAIS/BLACK ANGUS

AVAILABLE ALL DAY

KILO

MOULES CHALLENGE

£13

Marinières
roquefort

Poulette (jarsen)
chorizo

1 KILO OF MUSSELS
SERVED WITH GAZETTE'S
HAND CUT/COOKED TWICE FRITES

every
Wednesday



LA PETITE HISTOIRE

GAZETTE is a French story made possible by the opportunities of a great city.

French born Chef Pascal & Maitre d’ Walter met working in the London restaurant world more than 20 years ago. Having worked for the best chefs, they craved a rural French brasserie, a village café in the heart of London’s busy quarters.

From the likes of Michel Rostang, Alain Ducasse and other mentors, they kept the rigor, respect for ingredients and pride of the terroirs to create a relaxed environment celebrating fun around the act of eating, the excitement for food discovery and being together around a garnished table, often in pure simplicity.

Everything on our menu is produced in our kitchens by London chefs from around the world. Chef Pascal takes pride and time in sourcing the best possible ingredients through suppliers that have followed him for many years.

Training takes a large part of our time, therefore our teams are made of real professionals as well as eager beginners, to whom we hope to transmit our passion for this industry, now more than ever.