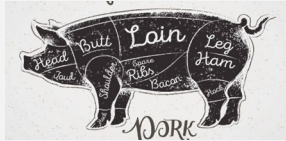




SUCKLING PIG



Dans le cochon, tout est bon

GAZETTE's famous
MILK FED SUCKLING PIG £27

"Rare breed Gloucester old spot"
served with gratin Dauphinois

4 Ways in a Plate :

Roasted leg Confied shoulder
Grilled cutlet Crackling belly

APERITIF MAISON:

APPLE ON FIRE
FIREBALL, CIDER, CALVADOS & LIME 8.5

Chef's Specials

STARTER

ENDIVES
Sautéed tiger prawns, chicory salad, roquefort & walnut
dressing £16

MAIN COURSE

CANARD
Roasted breast of duck, wood mushrooms sauce, sautéed
parsnips £26

ENTRÉES

CHARCUTERIE	£10.5
Saucissons & sausages	
PATÉ DE CAMPAGNE	£9.5
Country "paté", onion & grenadine marmalade	
LES 12 ESCARGOTS	£16
12 Snails platter with garlic butter & aromatic juice	
SOUPE À L'OIGNON	£9.5
Onion soup with Emmental ●	
HUITRE	£3.5 per oyster
Maldon oysters, red wine vinegar & lemon (minimum 3 pcs)	
POULPE	£16
Sautéed octopus with lime, carrot purée, braised purple carrots & pickled yellow carrots	
ARTICHAUT	
Artichoke from Brittany, herbs & shallots dressing ●	£15
LA CAESAR	£12
Baby cos lettuce, anchovy, croutons, parmesan & poached egg (Add chicken £13)	
CROTTIN CHAUD	£11
"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)	£19.5
With espelette-mayo, brie, smokey bacon & red onion, frites	
BAVETTE (200 grs)	£22
Skirt steak & frites (we recommend this served with our shallots sauce)	
CHATEAUBRIAND (250/500 grs)	£32/pers
Fillet cut & frites (For 1 or 2)	
S a u c e s	
Melted Roquefort Slice	£6
Peppercorn sauce / Béarnaise / Shallots & jus	£3.5
LE TARTARE "GAZETTE"	£24
Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table	
BOUDIN NOIR (From Christian Parra)	£23
Roasted black pudding, coco Paimpol purée, potato crisp, frisée, bone marrow & red wine sauce	
PERDREAUX	£21
Roasted partridge with grapes, sautéed "Delica" pumpkin & crushed hazelnuts	
BLANQUETTE	£26
Veal Blanquette, carrots, mushrooms & fresh tagliatelle	
POULET BRETON	£19.5
Chicken breast "Brittany cornfed", roasted in its jus, mash potato	

POISSONS & LÉGUMES

MAIGRE	£20
Stone bass, sautéed gnocchi, Avruga caviar & chive sauce	
RISOTTO	£22
Calamari risotto "à la provençale" with garlic & tomato	
MOULES-FRITES	£21
Marinières mussels (Starter size £8.5 without frites)	
ALGUES	£20
Seaweed risotto, caramelised Roscoff Onions ●	
TARTE TOMATE	£19.5
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 ●	£5
Mixed salad ●	£4.5	Buttered Mash Potato	£4.5
Green Lettuce Salad ●	£4		

BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM -

Petit déjeuner

FULL FRENCH	£16.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom	
CROQUES	
Croque-Monsieur	£12
Croque-Madame	£13
CHAMPIGNON	£11.5
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines	
NAUGHTY BENEDICTE	£14.5
Poached eggs, smoky bacon, hollandaise, grilled tartines	
ROYALE SALMON	£15
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	£12
Fried eggs & toast with pancetta & mushroom in red wine sauce	
COCOTTE CHORIZO	£12
Fried eggs & toast with roasted avocado, chorizo, tomato & parmesan	
COCOTTE HADDOCK	£14
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion	

Sides & Extras:

Smoked salmon	£7	Avocado	£3.5	Extra egg	£1.8
Grilled bacon	£3.5	Mushroom	£4		
Grilled tartines	£2.5	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	£2.8
Freshly baked Croissant / Pain au chocolat	
BAGUETTE	£3.5
Baguette, "homemade" jam, salted butter	
Make it gluten free, tell your waiter	

Fruits & Veg smoothies

(RECIPES CANNOT BE AMENDED)

The Next Morning	/ Apple, mint, ginger
Mango-Dragon	/ Dragon fruit, Pineapple, Mango, Lime & Papaya
VaVaVoom	/ Pineapple, Lime, Banana & Blue Spirulina
Life extension	/ kale, banana, pineapple, lime & ginger
Tickly tongue	/ Blueberries, Strawberries, Cherries, Banana, Acai Berries & Lime
Matcha Boost	/ banana, spinach, almond butter, vanilla protein

Juices & shakes

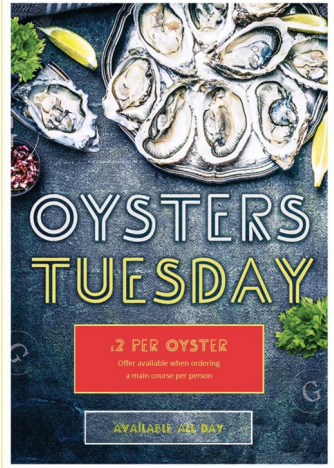
Freshly squeezed:	Orange / Apple / Carrot	£6.5
Shakes:	Vanilla/ Chocolate / Strawberry	£9.5

Coming up in November



VACHERIN

A whole month of perfectly Baked Vacherin, available to share.....Or not



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" ,

LET'S START YOUR PARTIES HERE



FOR ALL YOUR PARTIES UNTIL 24TH NOVEMBER



FOR ALL YOUR XMAS PARTIES, XMAS DAY & NYE

A Tribute to Walter Lecocq (Gazettes' Co-founder)

It is with deep sadness that I share the passing of Walter, dear friend and business partner. Walter was not only the heart of GAZETTE but the soul of its vision, his warmth, exacting standards and tireless dedication shaped every detail of the experience we offer today. Walter believed in excellence without pretension, in hospitality as a form of generosity and in creating a place where guests felt truly welcomed.



His legacy lives in every table thoughtfully prepared, every smile exchanged and every young team member inspired by his example. GAZETTE remains a tribute to his dream, a little piece of France in London, where food, friendship and passion come together. We miss him dearly and will carry his spirit forward with pride.

Rest in peace our beloved Walter.

Pascal Even