Le Garrick

- DEPUIS 1986 -

Join our newsletter to receive info on our monthly regional food and wine tasting
legarrick.co.uk

Did you know we are celebrating our 40th anniversary next year – a Covent Garden institution!
Renowned for our excellent, regional French food, friendly service and warm atmosphere, we plan to be here for many more years to come!
'Making a family out of strangers'

SNACKS

Olives	£3.50
Padron Peppers	£5.50
Bread & Butter	£4.50

APERITIFS

Kir	£9.50
Kir Royal	£14.00
Champagne	£12.50
Prosecco	£10.00
Crémant	£11.00

LES ENTREES

La Soupe à l'oignon	£8.00
Moules Marinières	£9.00
Noix de St Jacques (Scallops)	£10.75
Escargots de Bourgogne (half dozen)	£10.75
Foie gras, home made fig jam excellent with a glass of Monbazillac £8.00 extra	£14.00
Pâté de campagne maison	£8.00
Salade de chèvre chaud	£9.75
Cassolette de calamars à la plancha au piment d'espelette	£10.75
Assiette de charcuterie	£15.00
Fondue de Fromage des Clarines	£16.00

LES PLATS

Boeuf Bourguignon £25.00
Slow cooked beef marinated in red wine served with new potatoes, vegetables and lardons

Moules frites £18.00
Large bowl of mussels "marinières" cooked in white wine, parsley and cream served with french fries

Confit de canard et pomme purée £26.00
Classic honey glazed duck "confit" with mash potato

Authentique cassoulet de Toulouse £26.00
Traditional dish from Toulouse: duck confit, pork belly and Toulouse sausage with beans

Plat du Jour Changes daily
Dish of the day. Please ask the staff or look on daily specials

Vegan dish of the day Changes daily
Please ask the staff or look on daily specials

"Le Garrick" burger £19.00
Cheeseburger with Blue or Emmental
Homemade spiced beef & lamb "steak haché"
in a bun with cucumber, tomatoes & served with fries

Poulet à la crème £20.50
Grilled chicken breast with a creamy mushroom and rosemary sauce, served with sauteed potatoes

Filet de saumon et sa ratatouille £20.50
Salmon fillet served with ratatouille and basil dressing

Vegetarian dish of the day Changes daily
Please ask the staff or look on daily specials

Salade de chèvre chaud £18.00
Goats cheese salad

Poisson du Jour Market price
Fish of the day. Please ask the staff or look on daily specials

LES STEAKS

Served with a choice of Béarnaise or Peppercorn sauce and French fries.

Specials from the Grill
Ask staff for details of daily changing special cuts on the grill

Faux filet Rib Eye £29.50
225g chargrilled rare breed rib eye steak

Onglet £18.00
Also known as "butcher's choice"
155g

LEGUMES

Epinards (spinach)	£5.00	Frites	£5.00
Salade tomates & échalottes	£5.00	Salade verte	£4.50
Petit pois Grand-Mère	£5.50	Pommes de terre nouvelles	£5.00
Seasonal greens	£5.50	Purée de pommes de terre	£5.00

A discretion of 12.5% service charge will be added to your bill.
For information regarding allergies please ask a member of staff.
Some dishes may contain nuts.

LE MENU

Available for lunch only throughout December

Pre & Post Theatre
2 courses £22.00 or 3 courses £26.00
from noon until 6.30pm and after 10pm

Starter
Soupe du jour or Paté de campagne

Main Course
Onglet steak frites, Toulouse Sausage & Mash,
Moules frites or Salade de chèvre chaud

Dessert
Tarte au citron or Pot au chocolat

Add peppercorn or béarnaise sauce to your steak for £0.95

CHAMPAGNE & CREMANT

	Gl 125 ml	Btl
Lunetta Prosecco Spumante	£10.00	£42.00
Méthode traditionelle AOC 'Cuvée Signée' Cremant	£11.00	£55.00
Champagne CH. De L'auche	£12.50	£65.00
Champagne Gremillet Rosé de d'Assemblage Brut		£90.00
Champagne Gremillet Blanc de Blancs		£75.00
Alcohol free Champagne, Domaine de l'Arjolle, Languedoc, zero %		£50.00
Champagne Specials - ask for details		£POA

LES CLASSIQUES

Gin & Vodka tonics	25ml - 50 ml	Cocktails	
Absolut Blue	£10.00	Margarita	£13.00
Grey Goose	£11.00	Negroni	£13.00
Gordon's	£9.50	Aperol Spritz	£12.00
Bombay Sapphire	£11.00	Martini (gin or vodka)	£14.00
Hendrick's	£12.00	Espresso Martini	£13.00
Tanqueray Sevilla	£11.00	**Mountgay Rum** (50ml)	**£11.00**
Ricard (25ml)	**£6.00**	**Bruichladdich** (50ml)	**£12.00**

VINS BLANCS & ROSES

	Gl 125ml	Gl 175ml	C 500ml	Btl
Cuvée Jean-Paul, Pays des Côtes de Gascogne	£7.00	£9.00	£22.50	£28.00
Pasquiers Sauvignon Vermentino, Pays d'Oc	£7.30	£9.50	£24.50	£33.00
Domaine Vedilhan Viognier, Pays d'Oc	£8.00	£10.20	£26.30	£37.00
Esprit de Tursan Blanc	£8.90	£10.30	£26.30	£40.00
Picpoul de Pinet, Côteaux du Languedoc	£8.30	£10.40	£27.00	£38.00
Chateau Maris Organic Chardonnay	£8.30	£10.40	£27.00	£38.00
Château L'Ermit d'Auzan, Costières de Nîmes	£8.30	£10.40	£27.00	£38.00
Clos de L'Église, Mâcon-Charnay, Burgundy	£11.20	£13.70	£36.00	£53.00
Côte du Rhone Blanc AOC, Domaine Gigondan	£11.00	£13.70	£36.00	£50.00
Pouilly Fumé, Domaine Bouchié-Chantillier				£60.00
Sancerre, Domaine Fernand Girard, Loire	£11.50	£15.00	£39.00	£65.00
Chablis Les Brèches de Fyé	£11.80	£15.70	£40.00	£60.00
Châteauneuf-du-Pape, Domaine Andrè Mathieu				£85.00
Vallet Frères, Meursault, Burgundy				£100.00
Rosé				
Pasquiers Grenache Gris Cinsault Rosé	£7.50	£9.60	£24.65	£34.00
Domaine de la Vieille Tour Rosé Côtes de Provence	£9.40	£10.80	£28.00	£42.00
Alcohol free wines				
Zéro Viognier Sauvignon Blanc	£8.00	£10.20	£26.30	£37.00
Zéro Syrah Cabernet Rosé	£8.00	£10.20	£26.30	£37.00
Merlot Grenache Red	£8.00	£10.20	£26.30	£37.00

Bin ends regularly available. Ask your waiter for details.

VINS ROUGES

	Gl 125ml	Gl 175ml	C 500ml	Btl
Cuvée Jean-Paul Pays de Vaucluse	£7.00	£9.00	£22.50	£28.00
Roncier, Pinot Noir Gamay, Burgundy	£7.90	£10.00	£25.80	£36.00
La Chapelle de Marin, P. Armand, Côtes du Rhône	£7.60	£9.80	£25.20	£35.00
Gamay Val de Loire, Domaine de la Grange	£8.70	£10.80	£28.70	£40.00
Fleurie la Madone, la Reine de l'arenite, AOP	£10.60	£13.00	£34.00	£49.00
Bourgogne Côtes d'Or Pinot Noir				£60.00
Les Oliviers Merlot Mourvèdre, Pays d'Oc	£7.60	£9.80	£25.20	£35.00
Syrah 'Domaine Gigondan', Rhône	£8.90	£10.80	£28.70	£40.00
Les Volets Malbec, Pays de l'Haute Vallée de l'Aude	£8.30	£10.40	£27.00	£38.00
Château L'Ermit d'Auzan, Costières de Nîmes	£8.50	£10.60	£28.00	£39.00
Château La Croix du Grand Jard, Bordeaux	£9.50	£11.50	£30.00	£44.00
Clos du Colombier, Cahors Malbec AOC	£9.80	£12.00	£31.50	£46.00
Castillon Côte de Bordeaux				£53.00
Bourgogne Pinot Noir Vielles Vignes, Burgundy	£11.50	£15.00	£39.00	£55.00
Esprit de Pavie, Bordeaux				£60.00
Chateau du Retout, Cru Bourgeois Haut-Medoc				£69.00
St Emilion Grand Cru AOC				£75.00
Domaine Chante Cigale Châteauneuf-du-Pape Rouge, Rhône				£70.00
Vallet Frères Gevrey Chambertin, Burgundy				£82.00
Château Tayac, Margaux, Bordeaux				£95.00
Château Lalande, St Julien, Bordeaux				£80.00
Clos 56, Pomerol 'Domaine Bouyer', Bordeaux				£110.00

All wines are subject to availability from local wine producer… Have a chat with your server about vintages…

BIERES & CIDRE

Kronenbourg 1664 5%	27.5cl Btl - £5.00
Stella Artois 4.8%	33cl Btl - £5.50
Cidre Breton 5%	33cl Btl - £5.50
Leffe Biere 6.6%	33cl Btl - £6.20
Non-alcoholic beer	33cl Btl - £5.00

Hire Le Garrick for your corporate functions or private event. Get in touch with us for more information

MIXERS & JUICES

Cordials - Grenadine, Menthe, Lime	£3.00
Coca cola & Diet Coke	£3.00
Lemonade	£3.00
Tonic water	£3.50
Slimline Tonic water	£3.00
Still & Sparkling Mineral water	Gl £2.50 Btl £4.50
Tomato juice	£3.50
Orange juice	£3.50
Cranberry juice	£3.50
Cloudy Apple juice	£3.50