BORDELAISE
97 Maple Road, Surbiton KT6 4AW

SURBITON
020 8412 1002

À la carte

Bar Snacks

Sourdough, Maitre d'hotel butter £4.50

Saucisson, Cornichons £8.50

Prawn Croquettes, Spicy Mayo £9.50

Marinated Olives £4.00

Rustic & crunchy Tapenade £9.00

Selection of 3 cheeses £10.00
Bread, chutney & fig relish

Fresh Oyster £3.50
order individually

Starters

Classic Onion Soup £9.50
Gratinated cheese & toast

6 x Snails £8.00
Persillade butter, toast

Wild Mushrooms on Toast £11.00
Egg yolk, parsley butter

Chicken Liver Parfait £9.00
Port marinated cherries, chutney toasted brioche

Beet Cured Salmon £10.00
Pickles, Herb Oil, Creme Fraiche

Charred Leeks £9.00
Gribiche Sauce

Beetroot Carpaccio £9.20
Whipped goat cheese, walnuts, rockets

Salads

Roasted Cauliflower £13.50
Raisins, red onion, quinoa, sesame dressing

Salmon Nicoise £17.00
Beans eggs tomatoes anchovy potato gem olives

Chicory & Blue Cheese Salad £14.00
Mix salad, blue cheese dressing, walnuts

Sunday Roast

Veggie £15.00

Rump Beef £22.00

Duck Leg £23.00

Chicken £19.00

Cote de Boeuf (for two) £63.00

Baked Hake £26.00

Mains

Wild Mushrooms Rigatoni £18.00
Creamy sauce, vegan parmesan, shaved black truffle

Coq Au Vin £19.50
Lardons, mushrooms, baby onion, mash potato

Pan-fried Scallops £28.00
Parsnip puree, girolles mushrooms, dill oil

Baked Hake a la Bordelaise £25.00
Squashed creamed puree, citrus tuile

Confit duck leg cassoulet
Toulose sausage, lardons, white beans, breadcrumbs

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 500g £49.00
Flank (recommended pink)

500g Chateaubriand £85.00
The head of the fillet

Allergies or dietary requirements? Please ask our team.

Sides

Beef Dripping Fries	**£5.50**
Celeriac dauphinoise	**£6.50**
Rocket and Parmesan	**£6.50**
Veg of the Day	**£6.50**
Pommes Duchesse	**£7.00**

Desserts

Chocolate Mousee **£9.00**
Cherries & cream

Creme Caramel **£8.50**
Madagascan vanilla

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

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

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

Couple Colonel **£9.00**
Lemon Sorbet, vodka shot

Dessert of the Day **£9.00**
Ask your waiter

Set Menu

Plat du Jour £14 | 2 courses £19 | 3 courses £24

Starters

Soup of the Day
Ask your waiter

Chicken Liver Parfait
Cornichons, toasts

Stuffed Portobello Mushroom
Vegetables, sage, pesto

Mains

Coq au Vin
Mushrooms, carrots, pancetta, mash potato

Warm Goat Cheese Salad
Crispy pancetta, walnut, honey

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

Kir Royal £9.50
Cremant, Cassis

Lillet Spritz £8.00
Vermouth, tonic, lemon

Aperol Spritz £11.99

Pernod Pastis £8.50
cranberry

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

Stella Artois 660ml £7.50

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

Sparkling Rose Mirabeau, La Folie £52.00
glass 14

Champagne Baron de Villeboerg £67.00

Colombard, Troubador IGP £26.00
glass 6.9 carafe 19

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

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

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

Petit Chablis, Vibrant, Burgundy £49.00

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

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**

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**

Softs

Still/Sparkling Water **£3.50**

Peach Tea Collins **£8.00**
Peach, tea, zero gin, lemon

Watermelon Lemonade **£5.50**
Elderflower, soda

Coke, diet coke, lemonadr, tonic **£3.50**

Eager not from concentrate juice **£3.50**

Pago bottlee juice **£4.50**
Mango, pineapple, cloudy apple

Children

Mains

Steak, Fries, Greens **£8.00**

Fish Goujons, Greens, Fries **£8.00**

Pasta, Greens, Cheese **£8.00**

Sausage, Greens, Fries **£8.00**

Mini Sunday Roast **£8.00**
Ask your waiter for today's choice

Sides

French Fries **£3.50**

Veg of the Day **£3.00**

Cheesy Garlic Bread **£3.50**

Desserts

Ice Cream (2 scoops) **£5.00**
Chocolate, vanilla or strawberry

Chocolate Brownie **£6.00**
With vanilla ice cream

Christmas

Christmas · 3 courses £39 · 10 November-23 December 2026 · Parties of any size

Starters

Duck, pork & pistachio terrine, chutney, toast

Gratinated oysters, parmesan, cream

Gin & beetroot cured salmon, lemon crème fraîche, pickles

Wild mushroom, brioche, egg yolk, persillade butter

Pan-fried scallops, parsnip purée, brown butter

Mains

Roasted squash, kale, quinoa, pomegranate

Christmas turkey and all the trimmings

Flat iron steak, beef dripping fries, Bordelaise jus
Rump steak: £9 supplement

Confit duck leg, white beans, pancetta cassoulet

Skate wing à la meunière, baby potatoes, samphire

Cheese

Selection of fine cheeses, crackers, bread, chutney
£8 extra

Desserts

Christmas log, ice cream

Tarte tatin, ice cream

Crème caramel

Lemon curd tart, gooseberry coulis

Brunch

Bottomless Brunch · £45, including a brunch item.
Saturday 11am-4pm & Sunday 11am-3pm.

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