BORDELAISE

EPSOM & EWELL

17 High Street, Ewell, Surrey KT17 1SB

01372 650 346

À la carte

Bar Snacks

Bread, Maitre D'Hotel Butter £4.50

Cured Meat & Cheese Platter £22.00

Prawn Croquettes, Spicy Mayo £9.00

Rustic Tapenade Anchovy Toast £8.50

Oysters each £3.50
Deliciously fresh Pacific oysters

Selection of 3 cheeses £10.50
Pick from our cheese trolley

Selection of 5 cheeses £15.00
Pick from our cheese trolley

Starters

Classic Onion Soup £9.50
Gratinated cheese & toast

6 x Snails £8.50
Persillade butter, toast

Beetroot Carpaccio £9.50
Whipped Goats Cheese, Walnuts

Crab & Nashi Pear £15.00
Fennel, Chicory, Coriander Oil

Wild Mushrooms on Toast £10.00
Toasted Brioche, Egg Yolk

Chef's Duck Rillete £9.50
Chutney, Crostini

Salads

Figs & Cured Ham £16.00
Mixed Salad, Goat's cheese, Honey Dressing

Blue Cheese & Chicory £14.50
Apple, Fennel, Walnuts

Sunday Roast

Veggie £15.00

Rump Beef £22.00

Duck Leg £21.00

Chicken £19.00

Cote de Boeuf (for two) £63.00

Family Roast £84.00
Chef's selection of meats

Mains

Wild Mushroom Risotto £18.00
Olive oil, Shaved Truffle, Vegan Parmesan

Coq Au Vin £19.50
Mashed Potato, Lardons, Baby Onions

Pollock a la Bordelaise £24.50
Spinach, Baby Potatoes, Caviar Beurre Blanc

Duck Leg Cassoulet £26.00
Toulose Sausage, Bacon, White Bean Casserole

Special of the Day
Ask your waiter

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 250g £26.00

Sides

Beef Dripping Fries	**£4.90**
Celeriac Dauphinoise	**£6.50**
Rocket and Parmesan	**£6.50**
Veg of the Day	**£6.50**
Truffled Mash Potato	**£6.50**

Desserts

Chocolate Mousee **£9.00**

Creme Caramel **£8.50**

Apple Tarte Tatin **£9.50**
Vanilla ice cream

French Cheeseboard (small) **£10.50**
Selection of three cheeses, chutney, crackers

French Cheese Selection (large) **£16.00**
Choose 5 from our board

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

Honey Glazed Figs **£9.50**
Crumble, Vanilla Ice Cream

Drinks

Sparkling, Rose and White Wine

Cremant de Bourgogne **£35.00**
Glass 10

Sparkling Rose Mirabeau **£49.00**

Champagne Baron de Veullebourg **£65.00**

Grenache Rose La Picoutine Pays d'Oc **£29.00**
Glass 7.5 carafe 20

Gris Blanc Rose Gerand Bertrand **£43.00**
Glass 10.5 carafe 29

Colombard Troubador **£26.00**
Glass 6.9 carafe 19

Sauvignon Blanc la serre Pays d'Oc **£29.00**
Glass 7.5 carafe 20

Chardonnay la Campagne Rousillon **£30.00**
Glass 8 carafe 21

Picpoul de Pinet cep cette Languedoc **£43.00**
Glass 10.5 carafe 29

Muscadet Paul Buisse Loire **£39.00**

Perit Chablis vibrant Burgundy **£49.00**

Bourgogne Aligote Domaine Roux **£59.00**

Sancerre Domaine Foucier Loire **£75.00**

Red Wine

Carignan Grenache La Picoutine **£26.00**
Glass 6.9 carafe 19

Merlot la serre Pays d'Oc **£28.00**
Glass 7 carafe 20

Malbec rare vineyards Rousillon **£30.00**
Glass 8 carafe 21

Pinot Noir les nuages IGP **£32.00**
Glass 9 carafe 25

Cotes du Rhone Chateau d'Estagnol **£38.00**

St Emillon Chateau la Croix Boedeaux **£58.00**

Lalande Pomerol Canon Chaigneau Bordeaux **£75.00**

St Emilion Grand Cru **£66.00**

Fleurie Domaine les Loges **£69.00**

Savigny les Beaume premier cru Jadot Burgundy **£95.00**

Chateau Margaux kde Keran Bordeaux **£89.00**

Nuits St Georges Louis Jadot Burgundy **£115.00**

Spirits

Whisky **£6.00**
25ml measure

Gin **£6.00**
25ml measure

Vodka **£5.50**
25ml measure

Brandy / Cognac **£6.50**
25ml measure

Rum **£5.50**
25ml measure

Aperitifs & Cocktails

Kir Royal **£9.50**

Lillet Vermouth **£8.00**
Tonic

Pernod Pastis **£8.50**
Cranberry or water

Hugo Spritz **£12.00**
Saint Germain cremant soda mint

Margarita **£12.00**
Tequila cointreau lime agave

Old Fashioned **£12.00**

Espresso Martini **£12.00**

Bordeaux Sour **£12.00**
Bourbon red wine maple lemon

Watermellon Sugar High **£12.00**
Vodka cremant elderflower watermelon

Gingerly collins **£9.00**
Zero gin ginger syrup lemon soda

Softs

Peach Iced Tea **£4.50**

Watermelon Lemonade **£8.50**

4.5

Pago bottled juices **£4.50**

Cloudy apple mango pineapple

Still/sparkling water **£3.50**

70cl

Coke diet coke lemonade **£3.50**

Eager not from concentrate juice **£3.50**

Apple orange pineapple cranberry

Children

Mains

Chicken Nuggets & Fries **£9.00**

Fish Goujons, Greens, Fries **£8.00**

Pasta, Greens, Cheese **£8.00**

Sausage, Greens, Fries **£8.00**

Mini Sunday Roast **£10.00**

Ask your waiter for today's choice

Desserts

Ice Cream (2 scoops) **£3.00**

Chocolate, vanilla or strawberry

Chocolate Mousse **£3.00**

Christmas

Christmas · 3 courses £39 · 1 November 2026-31 January 2027 · 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

Scallops, Jerusalem artichokes, beurre blanc

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

Oeufs Benedicte **£14.00**
Poaced eggs, smoked ham, hollandaise

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

NYE

New Year's Eve · 31 December 2026 · 3 courses £69 per person · Complimentary glass of Crémant

Complimentary

Glass of Crémant

Olive tapenade and sourdough

Starters

Truffled white onion velouté
Garlic & thyme croutons

In-house cured salmon
Cucumber purée, pickled radish

Homemade foie gras terrine
Fig chutney, brioche toast

Vegan sprout and leek puff pastry
Apple, cress, walnut

Mains

Steak Rossini, dauphinoise potatoes, green beans, Bordelaise jus

Seabass fillet, fennel, new potatoes, samphire, beurre blanc

Guinea fowl, wild mushrooms, truffled mash

Root vegetable pie, quinoa winter salad

Desserts

Warm walnut and chocolate cake, toffee, vanilla ice cream

Apple tarte tatin, vanilla ice cream

Selection of three French cheeses, onion chutney

Blueberry & lemon vegan tart, lemon basil sorbet