

A LA CARTE

From 12 till late daily

Kitchen closes at 9.00pm (Sunday & Monday 8pm)

STARTERS

COQUILLES SAINT-JACQUES 10.90

Seared king scallops with cauliflower and vanilla puree, fried capers house pickled cucumber and radish

GRILLED SNAILS 11.90

A dozen snails grilled in pernod and garlic butter topped with seasoned garlic croûtons

CANARD FUMÉ 10.90

In-house smoked maple glazed duck breast, orange jelly and braised pack choi

FISH AND SEAFOOD BISQUE 8.90

Seafood bisque with Café Tabou unique seasoning served with garlic croûtons, gruyère cheese and saffron rouille

SOUP DU JOUR 5.20

*Served with crusty bread and butter
Please see our Black Board*

STARTER DU JOUR 6.90

Please see our Black Board

HERITAGE TOMATO SALADE 6.90

With balsamic dressing, micro basil and truffle whipped goat cheese

SALAD

SALADE DU CHEF

STARTER 8.90 / MAIN 11.90

Crispy pork belly, French black pudding, caramelised apples and French dressing

SALADE PAYSANNE

STARTER 8.90 / MAIN 11.90

Grilled chicken, crispy potato, bacon lardons and a soft poached hens egg, garlic croutons and French dressing

SALADE DE FROMAGE DE CHÈVRE

STARTER 8.90 / MAIN 11.90

Grilled honey glazed goats cheese, with toasted brioche, dried cranberries, toasted walnuts, roasted figs, poached pear and wholegrain dressing

MAINS

DUO OF VENISON 19.90

Seared loin of venison and cottage pie served with savoy cabbage, mustard mash and port jus

ROASTED SALMON FILLET 19.90

Served with petit pois puree, wilted spinach, heritage fondant potatoes, smoked haddock croquette and lemon beurre blanc

RACK OF LAMB 21.90

Served with mediterranean vegetable ratatouille, polenta chips, confit of tomatoes and mint dressing

TRADITIONAL FRENCH

BOUILLABAISSE 20.90

Bouillabaisse is a traditional provençal fish stew originating from the port city of Marseille, served with toasted sourdough bread

GNOCCHI DE POMMES DE TERRE 16.90

Homemade potato gnocchi served with crumbled feta cheese, toasted walnuts, mint, petit pois and sun blushed tomatoes

POISON DU JOUR 16.90

Please see our blackboard

PLAT DU JOUR 16.90

Please see our blackboard

KIDS MENU

PLEASE ASK A MEMBER OF STAFF FOR DETAILS

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk. Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.

A LA CARTE

STEAKS

all our steaks are served with Roast vegetables, roast Cherry tomato, potato dauphinoise or rustic chips and sauce of your choice

CLASSIC STEAKS

FILLET DE BOEUF 250g 29.90

The fillet steak is the prime cut, tender, lean and full of flavour

RIB EYE 250g 24.90

Prime cut of beef matured to maintain the succulent taste

BEEF BAVETTE STEAK 200G 18.90

Bavette steak recommended cooking temperature is medium rare

ADD SURF AND TURF OPTION 5.95

SAUCES:

Peppercorn, Bearnaise, Blue Cheese, Garlic Butter, Bordelaise and Café de Paris

STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 500g 49.90

Chateaubriand is a taste sensation, it comes from the tenderloin fillet and just melts in your mouth with the most wonderful burst of flavour

CÔTE DE BOEUF 1KG 45.90

Classic French cut rib of beef is characterised by its succulent taste from being matured and cooked on the bone

SIDES

**RUSTIC CHIPS WITH TRUFFLE SALT
OR ROAST GARLIC AIOLI 3.95**

GRATIN DAUPHINOISE 3.95

HONEY GLAZED ROOT VEGETABLES 3.95

FINE BEANS SAUTÉED IN GARLIC BUTTER 2.95

MIXED SEASONAL SALAD 3.90

**TENDERSTEM BROCCOLI
WITH TOASTED WALNUTS & FETA CHEESE 3.90**

EXTRA SAUCES 1.90

Brandy Peppercorn / Garlic Butter / Bearnaise / Blue Cheese

DESSERTS

PUDDING AU PAIN ET AU BEURRE 6.90

*Please ask your server for today's flavour.
Served with crème anglaise and vanilla ice cream*

DARK CHOCOLATE MOUSSE 6.90

*With macerated Scottish strawberries
and langues de chat biscuits*

ESPRESSO & BAILEYS CRÈME BRÛLÉE 6.90

With homemade cinnamon shortbread

CREPE SIMPLETTE 6.90

Choice of toffee, chocolate and lemon

DESSERT OF THE DAY 6.90

Please see our Black Board

CRÊPE SUZETTE 7.90

*Homemade crêpe served with a orange sauce
and lemon sorbet, flambé with Cointreau*

CHEESE PLATTER

3 CHEESES 5.90 AND 5 CHEESES 7.90

*A selection of French and British cheese
served with onion chutney, bread or biscuits*

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