

# A LA CARTE

From 12 till late daily  
Kitchen closes at 9.00pm (Sunday & Monday 8pm)

## STARTERS

### SCALLOP EN CROÛTE £10.90

Scallop baked in its shell with leek,  
carrot and a shrimp and dill butter

### GRILLED SNAILS £11.90

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

### GUINEA FOWL SHANK £7.90

Roast confit guinea fowl shank  
served with braised puy lentils and red wine jus

### FISH AND SEAFOOD BISQUE £8.90

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

### RABBIT BALLOTINE £9.70

Served with apricot puree, pickled baby vegetables,  
salad and sour dough crostini

### VOL AU VENT AU LÉGUME £6.90

Vegetable caponata, fresh baby basil and a rich tomato coulis

### SOUP DU JOUR £5.20

Please see our blackboard

### STARTER DU JOUR £6.90

Please see our blackboard

## SALAD

### SALADE DU CHEF

STARTER £8.90 / MAIN £11.90

A warm salad of hot smoked duck breast with chicory,  
apple and a Cumberland sauce

### SALADE PAYSANNE

STARTER £8.90 / MAIN £11.90

Marinated grilled chicken, crispy potato, bacon lardons  
and a soft poached hens egg 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, poached pear  
and wholegrain dressing

## MAINS

### GUINEA FOWL £18.90

Poached Guinea fowl breast with a braised leg fagot,  
board beanpuree, chantermy carrot, black kale and natural jus

### HALIBUT FILLET £20.90

Grilled halibut fillet with potato rosti, sautéed spinach,  
baby leek and a truffle foam

### VENISON STEAK £19.90

Roast venison steak with baked baby beetroot's, brussel sprouts,  
parsnip crisp and a bitter chocolate jus

### CATAPLANA DE MARISCO £20.90

Traditional Portuguese seafood dishes, popular on the country's  
Algarve Coast and served with crusty bread

### LÉGUME TART TATIN £16.90

Caramelised shallot and balsamic tart tatin with roast baby  
carrots, tender stem broccoli and dressed salad

### 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 honey glazed root vegetables, roast cherry tomato, gratin 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*

**FLAT IRON STEAK 200g £18.90**

*Flat iron 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 £49.95**

*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 £40.90**

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

***Tabou* GRILL PLATTER £59.90**

*Fillet steak, flat iron, venison steak, wild boar and guinea fowl supreme a unique Café Tabou prime meat selection packed with meaty flavour, texture melt in your mouth and your shoulders drop*

## 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 & BLUE CHEESE £3.90**

**EXTRA SAUCES £1.90**

*Brandy Peppercorn / Garlic Butter / Bearnaise / Blue Cheese*

## DESSERTS

**STICKY TOFFEE PUDDING £6.90**

*with caramel sauce and vanilla ice cream*

**RHUBARB & CUSTARD CHEESECAKE £6.90**

*with poached rhubarb, toasted oat crumble and white chocolate ice cream*

**PASSION FRUIT CRÈME BRULÉE £6.90**

*with homemade shortbread*

### ICE CREAMS & SORBETS

1 SCOOP: £2.90 / 2 SCOOPS: £4.90 / 3 SCOOPS: £7.50

*Selection of ice creams and sorbets, please ask server about today's flavour*

**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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