

SET MENU

1 course £16.90

2 course £18.90

3 course £20.90

12 till late (Sunday - Thursday) and 12 till 7pm (Friday - Saturday)

STARTERS

SOUP OF THE DAY

Please check our special board for our freshly prepared soup which is accompanied with bread and butter

CHICKEN LIVER PARFAIT

Smooth chicken liver and Armagnac parfait with spiced pear and grape chutney, salad and toasted brioche

FISH AND SEAFOOD BISQUE

Seafood bisque with Cafe Tabou's unique seasonings served with garlic croûtons, gruyère cheese and rouille

CURED HERRING FILLET

Sweet cured herring with dill, juniper berry and vegetables served with toast baguette

TARTE FINE AUX TOMATES

Confit of tomatoes tart served with balsamic reduction and rocket salad

SALADE DU CHEF

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

STARTER DU JOUR

Please see our blackboard

MAINS

WILD BOAR CASSOULET

Slowly cooked cassoulet of wild boar and Toulouse sausage in a lightly spiced tomato and rosemary sauce with carrot and butter beans

SEABREAM FILLET

Pan fried sea bream fillet with new potato puree, ratatouille and basil pesto

BETROOT AND GOAT CHEESE RISOTTO

Dazzlingly pink packed with creamy rich flavour, topped with rocket salad and beetroot crisps

CONFIT LEG OF CHICKEN

Roasted confit leg of chicken stuffed with a prune and orange with lyonnaise potato, sautéed fine beans and whisky cream sauce

FLAT IRON STEAK 200g

(£2 Supplement)

Flat iron steak recommended cooking temperature is medium/rare

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

STICKY TOFFEE PUDDING

Served with caramel sauce and vanilla ice cream

RHUBARB & CUSTARD CHEESECAKE

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

PASSION FRUIT CRÈME BRULÉE

Served with homemade shortbread

ICE CREAM

Please ask for today's flavour

CHEESE PLATTER

(£1 Supplement 3 Cheeses, £2 Supplement 5 Cheeses)

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

DESSERT OF THE DAY

Please ask server for the flavour of the day

CRÊPE SUZETTE *(£1 Supplement)*

Homemade crêpe served with a orange sauce and lemon sorbet, flambé with Grand Marnier

TUESDAY & WEDNESDAY STEAK DEAL
FOR TWO WITH A BOTTLE OF HOUSE WINE £55.00

Grilled chateaubriand fillet served with mediterranean vegetables, chips or potato gratin and choice of two sauces

SUNDAY ROAST
SUNDAY ROAST £16.90

Roast Scotch beef with all the trimmings

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.