

A LA CARTE

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

STARTERS

KING SCALLOPS £10.90

Scallops baked in its shell
with Jerusalem artichoke pure and crispy pancetta

GRILLED SNAILS £11.90

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

PAN SEARED FOIE GRAS £10.90

With citrus pure, fresh figs and toasted brioche

FISH AND SEAFOOD BISQUE £8.90

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

QUENELLES OF HOT

SMOKED SALMON £9.70

Served with sauce vierge, pickled baby vegetable
and sourdough crostini

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

ASPERGES À LA VAPEUR £6.90

Steamed asparagus with poached duck egg
and hollandaise sauce

SALAD

SALADE DU CHEF

STARTER £8.90 / MAIN £11.90

Slow roast beef spear ribs glazed in smoky Cumberland sauce,
sesame seed, roasted butternut squash cubes and French dressing

SALADE PAYSANNE

STARTER £8.90 / MAIN £11.90

Grilled chicken, crispy potato, bacon lardons
and a soft poached egg, garlic croûtons 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

LAMB RUMP £18.90

Served with roast wild garlic and potato pure tender stem broccoli,
game chips and bordelaise sauce

MONKFISH MEDALLIONS £20.90

Served with steamed Violetta heritage potatoes, sapphire grass
and saffron velouté foam

BALONTINE DE LAPIN £19.90

Duo of rabbit balontine and confit of pork belly served with baby
fondant potatoes roast fennel and apple pures,
baby carrot and rabbit jus

CATAPLANA DE MARISCO £20.90

Traditional Portuguese seafood dishes. Popular on the country's
Algarve Coast. Served with crusty bread

CASSOLETTE GRATINÉE

AUX LEGUMES £16.90

Courgette, peppers, aubergines, shallots and tenderstem broccoli
in rich tomato coulis gratinée with gruyère cheese,
served with garlic sourdough bread

POISION 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 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

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 £49.90

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 £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, Confit of Pork Belly, Lamb Rump and Rabbit Balontine

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

BROWNIE AUX CHOCOLATE £6.90

Served with chocolate sauce and coconut ice cream

RASPBERRY CLAFOUTIS £6.90

Served with crème anglaise and white chocolate ice cream

SALTED CARAMEL CRÈME BRÛLÉE £6.90

Served with homemade vanilla 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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