

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 DU JOUR

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

SALAD DU CHEF

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

WILD BOAR AND PORK TERRINE

Served with beetroot and orange chutney with toasted brioche

FISH AND SEAFOOD BISQUE

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

STARTER DU JOUR

Please see our blackboard

CRISPY CALAMARI

Served with courgettes and peppers julienne in sweet chili jam on the bed of rocket salad

STUFFED CHESTNUTS MUSHROOMS

Served with piccalilli and roast garlic aioli

MAINS

TRADITIONAL FRENCH COQ AU VIN

Slow cooked chicken legs with red wine, lardons, mushroom and carrot served with light dijon mustard mash potatoes

SOLE MEUNIÈRE

Served with spring onion crushed potatoes and steamed asparagus

ZUCCHINI AND FETTA CHEESE ROULADE

Served with light piparade sauce and vegetable crisps

CONFIT LEG OF DUCK

Served with pomme sarladaise, braised red cabbage and port jus

FLAT IRON STEAK 200g

(£2 Supplement)

Flat iron steak recommended cooking temperature is medium/rare served with rustic chips and Cafe de Paris

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

BROWNIE AUX CHOCOLATE

Served with chocolate sauce and coconut ice cream

RASPBERRY CLAFOUTIS

Served with crème anglaise and white chocolate ice cream

SALTED CARAMEL CRÈME BRÛLÉE

Served with homemade vanilla shortbread

CREPE SIMPLETTE

Choice of toffee, chocolate and lemon

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.