

# SET MENU

1 course 17.90

2 course 19.90

3 course 21.90

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*

### STARTER DU JOUR

*Please see our blackboard*

### FISH AND SEAFOOD BISQUE

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

### SALAD DU CHEF

*Cayenne pepper sautéed prawns, red grapefruit, pistachios and coriander vinaigrette*

### PORK, GAME AND BLACK PUDDING TERRINE

*Served with plum chutney, pickled cucumber, red chard and a crostini*

### GUACAMOLE, MANGO AND BLACK BEAN RICE WRAPS

*Served with lime and mint mayonnaise, baby gem lettuce, pickled radish, cucumber and sesame seeds*

## MAINS

### CONFIT CHICKEN AND CHORIZO GNOCCHI

*Served with smoked mozzarella, sugar snap peas, cherry tomatoes and parsley oil*

### TUNA NIÇOISE

*Served with a mixed leaf salad, anchovies, black olives, French beans, baby potatoes, cherry tomatoes, capers, garlic croutons and a hard boiled egg*

### PORK SCHNITZEL

*Breaded pork loin served with sautéed parsley baby potatoes, fine beans, garlic and smoked bacon sauce*

### BUCKWHEAT GALETTE

*Mushroom, spinach and goat cheese galette.  
Served with toasted walnuts, a poached egg and blue cheese sauce*

### MEDALLIONS DE BOEUF (Supplement 2.00)

*Served with French fries, roasted cherry tomatoes, garlic flat cup mushroom, onion rings and Café du Paris butter*

### PLAT DU JOUR

*Please see our blackboard*

### POISSON DU JOUR

*Please see our blackboard*

## DESSERTS

### STRAWBERRY AND VANILLA ICED PARFAIT

*Served with almond crumble, mint syrup and white chocolate*

### CHERRY CRÈME BRÛLÉE

*Served with coconut cookies, dark chocolate and hazelnut soil*

### TARTE AU CITRON

*Served with honeycomb, salted caramel sauce and vanilla ice cream*

### DESSERT OF THE DAY

*Please ask server for the flavour of the day*

### CHEESE PLATTER

*(1.00 Supplement 3 Cheeses, 2.00 Supplement 5 Cheeses)  
A selection of French and British cheese served with homemade chutney and bread or biscuits*

### CRÊPES SIMPLETTE

*Choice of toffee, chocolate and lemon.  
Served with ice cream*

### CRÊPES SUZETTE (Supplement 1.00)

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

*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.*