

# 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

*Crispy pork belly, french black pudding, caramelised apples and french dressing*

### RILLETTE DE LAPIN

*Rabbit rillette served with cornichons, pear and saffron chutney, sourdough crostini and dressed salad*

### 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 Black Board*

### WILD MUSHROOMS

### AND TARRAGON TART

*Served with parmesan shavings, dressed rocket and tomato salsa*

## MAINS

### POULET BASQUAISE

*Traditional French dish of chicken braised with garlic cayenne pepper, shallots and peppers in rich tomato sauce served with timbale of pilaf rice*

### GRILLED SEA BASS FILLET

*Served with smoked haddock and leek risotto and persillade dressing*

### GNOCCHI DE POMMES DE TERRE (v)

*Homemade potato gnocchi served with crumbled feta cheese, toasted walnuts, mint, petit pois and sun blushed tomatoes*

### FRENCH TRIMMED PORK CUTTLET

*Served with tender stem broccoli, carrot puree, gratin dauphinoise and red wine jus*

### BEEF BAVETTE STEAK 200G

*(2.00 Supplement)*

*Bavette steak recommended cooking temperature is medium rare*

### PLAT DU JOUR

*Please see our Black Board*

### POISSON DU JOUR

*Please see our Black Board*

## DESSERTS

### PUDDING AU PAIN ET AU BEURRE

*Please ask your server for today's flavour. Served with crème anglaise and vanilla ice cream*

### DARK CHOCOLATE MOUSSE

*With macerated Scottish strawberries and langues de chat biscuits*

### ESPRESSO & BAILEYS CRÈME BRÛLÉE

*With homemade cinnamon shortbread*

### CREPE SIMPLETTE

*Choice of toffee, chocolate and lemon*

### CHEESE PLATTER

*(1.00 Supplement 3 Cheeses, 2.00 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.*