

# A LA CARTE

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

## STARTERS

### GRILLED OCTOPUS 10.90

*Petit pois purée, olives ash,  
rice nori crisps and a saffron Pernod foam*

### WOOD PIGEON BREAST 11.90

*Carrot purée, chocolate jus,  
onion crisps and a sauerkraut mayonnaise*

### BREADED RABBIT 10.90

*Prune purée, whole grain mustard sponge and a raspberry jus*

### SOUS-VIDE TRIO

### BEETROOT CARPACCIO 9.90

*Wild garlic purée, crispy kumquats and a radish mousse.*

### FISH AND SEAFOOD BISQUE 8.90

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

### GRILLED SNAILS 12.90

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

### SOUP DU JOUR 5.20

*Served with crusty bread and butter  
Please see our blackboard*

### STARTER DU JOUR 8.90

*Please see our blackboard*

## SALAD

### SALAD DU CHEF

STARTER 8.90 / MAIN 12.90

*Braised pig cheeks, pineapple, chilli,  
coriander salsa with a Dijon and honey dressing*

### SALADE PAYSANNE

STARTER 8.90 / MAIN 13.90

*Grilled chicken, crispy potato, bacon lardons  
and a soft poached hens egg,  
garlic croutons and French dressing*

### GOAT CHEESE SALAD ♥

STARTER 8.90 / MAIN 12.90

*Grilled honey glazed goats cheese, with toasted brioche,  
dried cranberries, toasted walnuts, roasted figs,  
poached pear and wholegrain dressing*

## KIDS MENU 7.90

*For kids up to 10 years old*

*Fish Goujons, Chicken Goujons or Lasagne*

## MAINS

### MAGRET DE CANARD POÊLÉ 24.90

*Pan fried duck breast, chard grapefruit segments, black berries jus,  
pack choi, parsnip & apple Rösti and a sesame seed tuille*

### LOTTE ENVELOPPÉE DE PANCETTA 26.90

*Monkfish wrapped in pancetta, suzette quinoa, rice crisps,  
braised fennel and a mustard beurre blanc*

### CHEVREUIL BOURGUIGNON 25.90

*Deconstructed venison bourguignon,  
baby carrots, wild mushrooms, silver skin onions,  
dehydrated streaky bacon and juniper berry potato cakes*

### TARTE TATIN AUX

### OIGNONS ROUGES 21.90

*Red onion tart tatin, gooseberry sauce,  
dill crème fresh, crispy kale*

### LOBSTER HALF 32.90 WHOLE 42.90

*Grilled - thermidor sauce, gruyère cheese,  
salad, garlic bread and chips*

*or*

*Cold - garlic aioli or rouille, tomatoes  
and mango salsa, garlic bread and chips*

*All dishes from set menu are available to purchase for individual price*

*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.*