

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.