

SET MENU

1 course 21.90

2 course 24.40

3 course 26.90

12 till late (Sunday - Thursday) and 12 till 7pm (Friday - Saturday)

STARTERS

SOUP DU JOUR

Please see our blackboard 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 Café Tabou unique seasoning served with garlic croûtons, gruyère cheese and saffron rouille

CHICKEN LIVER PARFAIT

Served with grilled brioche, cranberry jam

GOAT CHEESE & SUN-BLUSHED TOMATO PROFITEROLES

Watercress emulsion and Jerusalem artichokes crisps

SALAD DU CHEF

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

SMOKED HADDOCK TARTIFLETTE

Smoked haddock, parsnip and sea weed Tartiflette with dressed rocket salad and potatoes crisps

MAINS

CHICKEN LEG WITH PEACH, LEMON AND OLIVES STUFFING

Served with sweet potatoes fondant, french beans and garlic butter

SLOW BRAISED PORK BELLY

Honeyed butternut squash mash, petit pois & bacon fricassee and a red wine jus

BAKED HERB CRUST SEA TROUT

Radish chicory and pear salad & matelote sauce

MUSHROOM, CHESTNUTS AND ASPARAGUS RISOTTO

Served with parmesan crisps and dressed watercress

MÉDAILLONS DE BOEUF (Supplement 2.00)

Served with marinated mushrooms, confit of cherry tomatoes, pommes frites and Café du Paris butter

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

MASCARPONE & LIME CHEESECAKE

Served with a blueberry compote & mint froth

PASSION FRUIT CRÈME BRÛLÉE

Served with tonka bean short bread.

CHOCOLATE BREAD AND BUTTER PUDDING

Served with amaretto crème anglaise and a mango gel

TROU NORMANDE DE LA MAISON

(2.00 Supplement)

Watermelon and mint sorbet with Sicilian lemon gin

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 a orange sauce, lemon sorbet and flambé with Grand Marnier

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.