

A LA CARTE

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

STARTERS

COQUILLES SAINT-JACQUES 10.90

Seared scallops with mint and pea puree, pancetta dust, squid ink cracker, pickled radish and chili oil

57°C SOUS VIDE SMOKED

PAVÉ DE BOEUF 10.40

Served with pomme anna, wild garlic emulsion, chicory, sweetcorn puree and dried cranberry

SPINACH AND RICOTTA GNOCCHI 9.20

Served with red chard, pickled beetroot, toasted pine nuts salad, cervelle de canut dressing, butternut squash puree and black sesame seeds

GRILLED SNAILS 11.90

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

FISH AND SEAFOOD BISQUE 8.90

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

SOUP DU JOUR 5.20

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

SALAD

SALAD DU CHEF

STARTER 8.90 / MAIN 11.90

Parma ham, pomegranate, white wine marinated grapes and feta cheese dressed with raspberry vinegrett

SALADE PAYSANNE

STARTER 8.90 / MAIN 12.90

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

SALADE DE FROMAGE DE CHÈVRE

STARTER 8.90 / MAIN 11.90

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

KIDS MENU

PLEASE ASK A MEMBER OF STAFF FOR DETAILS

MAINS

TRIO DE PORC 20.90

Seared fillet, braised smoked pork belly and pulled shoulder served with steamed broad bean, spinach and sugar snap, pearl barley, onion ash, pineapple gel and red wine jus

ESPADON GRILLÉ 21.90

Grilled swordfish steak with heritage fondant potatoes, steamed asparagus, sautéed morell mushrooms, pistachio crumb, Jerusalem artichoke puree, coriander and lime oil

RISOTTO AUX TOMATES DU PATRIMOINE (V) 19.90

Heritage tomato risotto dehydrated tomato crisps, poached egg, parmesan shavings, baby basil and cherry balsamic reduction

POITRINE DE CANARD 22.90

Seared duck breast served with gratin dauphinoise potatoes, sautéed porcini mushrooms, heritage carrots, smoked celeriac puree, pickled red cabbage and apple, orange jus

CARRÉ D'AGNEAU 22.90

Mustard and herb crusted rack of lamb served with haggis croquette, sautéed chanterelle mushrooms, silver skin onion, charred baby corn, parsnip truffle puree and bramble jus

CHOUCROUTE DE LA MER 20.90

Poached salmon, cod and smoked haddock served with sauerkraut, steamed mussels, garlic sourdough bread and buerre blanc sauce

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.

A LA CARTE

STEAKS

*With all our steaks you can chose from our selection of Sides and Sauces
Steam Spring Greens, Honey Roast Root Vegetable, Rustic Chips or Gratin Dauphinoise*

CLASSIC STEAKS

FILLET DE BOEUF 8oz 29.90

The fillet steak is the prime cut, tender, lean and full of flavour

RIB EYE 8oz 24.90

Prime cut of beef matured to maintain the succulent taste

MÉDAILLOINS DE BOEUF 19.90

The medallions from prime cut of beef tender and full of flavour

ADD SURF AND TURF OPTION 5.95

SAUCES:

*Peppercorn, Bearnaise, Blue Cheese,
Garlic Butter, Bordelaise and Café de Paris*

STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 16oz 54.90

Chateaubriand is a taste sensation, it comes from the tenderloin fillet and just melts in your mouth with the most wonderful burst of flavour

CÔTE DE BOEUF 35oz 45.90

Classic French cut rib of beef is characterised by its succulent taste from being matured and cooked on the bone

IBÉRICO PORK TENDERLOIN 16oz 41.90

The Iberian black pig loin marbled with fat which renders during cooking giving the meat succulence flavour

TUESDAY & WEDNESDAY STEAK DEAL FOR TWO WITH A BOTTLE OF HOUSE WINE 59.90

*Grilled chateaubriand fillet served with mediterranean vegetables,
chips or potato gratin and choice of two sauces*

SIDES

RUSTIC CHIPS WITH TRUFFLE SALT OR ROAST GARLIC AIOLI 3.95

GRATIN DAUPHINOISE 3.95

HONEY GLAZED ROOT VEGETABLES 3.95

FINE BEANS SAUTÉED IN GARLIC BUTTER 2.95

MIXED SEASONAL SALAD 3.90

TENDERSTEM BROCCOLI WITH TOASTED WALNUTS & BLUE CHEESE 3.90

EXTRA SAUCES 1.90

*Brandy Peppercorn / Garlic Butter / Bearnaise / Blue Cheese
Bordelaise / Cafe de Paris*

DESSERTS

WHITE CHOCOLATE ICED PARFAIT 6.90

*Served with white chocolate soil, blueberry compote,
dark chocolate tuille and chocolate ice cream*

PEACH CRÈME BRÛLÉE 6.90

Served with raspberry coulis and buckwheat cookies

POACHED RHUBARB 6.90

*Served with hazelnut granola, mini French meringues,
fudge and vanilla ice cream*

CRÊPES SIMPLETTE 6.90

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

CHEESE PLATTER

3 CHEESES 6.40 AND 5 CHEESES 8.40

*A selection of French and British cheese
served with home made chutney, bread or biscuits*

DESERT DU JOUR 6.90

Please ask server for the flavour of the day

CRÊPES SUZETTE 8.40

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

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