

SET MENU

1 course 17.90

2 course 19.90

3 course 21.90

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

STARTER DU JOUR

Please see our blackboard

FISH AND SEAFOOD BISQUE

Seafood bisque with Cafe Tabou's unique seasonings served with garlic croûtons, gruyère cheese and rouille

SALAD DU CHEF

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

TEMPURA FRIED CALAMARI

Served with red curry orzo pasta, red onion and mango salsa

MUSHROOM AND BLACK GARLIC PÂTÉ

Served with sourdough crostini, seasonal salad leaves and tomato chutney

MAINS

TARTIFLETTE

French Alps traditional dish of sliced potatoes, lardons, reblochon and crème fraîche served with seasonal salad leaves

SEA TROUT A LA PLANCHA

Served with buttered petite poi's, chanteney carrots, grilled lemon thyme polenta and sauce tomat provençale

CUISSE DE POULET

Chicken leg stuffed with haggis and minced beef served with creamy mash potato, koffman cabbage, beetroot puree and peppercorn sauce

ROAST VEGETABLE QUICHE

Served with candied walnuts, bleu d'Auvergne cheese, red cabbage and carrot slaw

MEDALLIONS DE BOEUF

Served with celeriac and sage gratine, baby carrots, steamed mangetout, mushroom puree and red wine jus

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

WHITE CHOCOLATE ICED PARFAIT

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

PEACH CRÈME BRÛLÉE

Served with raspberry coulis and buckwheat cookies

POACHED RHUBARB

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

CHEESE PLATTER

*(1.00 Supplement 3 Cheeses, 2.00 Supplement 5 Cheeses)
A selection of French and British cheese served with home made chutney, bread or biscuits*

DESSERT OF THE DAY

Please ask server for the flavour of the day

CRÊPES SIMPLETTE

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

CRÊPES SUZETTE (1.00 Supplement)

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

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.