

# 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

*Pickled fennel, hazelnut and cold smoked beef spare rib finished with raspberry vinaigrette*

### CROUSTILLANT DE BOUDIN NOIR

*French black pudding wrapped in feuille de brick pastry served with balsamic red onions and toasted walnuts*

### ROAST SWEET POTATO

*Served with watermelon radish, avocado tartare and black sesame seeds*

## MAINS

### BLANQUETTE DE D'AGNEAU

*Lamb ragout, silver skin onions, carrot, fine beans and baby potato*

### GRILLED SEA BASS FILLET

*Served with mediterranean vegetables, citrus cous cous and chimichurri sauce*

### GALETTE DE BLÉ NOIR

*Chickpea ratatouille, crème fraîche and roasted almonds*

### BRAISED COLD SMOKED PORK BELLY

*Served with dijon mash potato, Petits Pois à La Française, steamed chantenay carrots*

### MEDALLIONS DE BOEUF (Supplement 2.00)

*Served with roast beetroot and fennel, French fries, roast cherry tomatoes and garlic butter*

### PLAT DU JOUR

*Please see our blackboard*

### POISSON DU JOUR

*Please see our blackboard*

## DESSERTS

### MILLEFEUILLE AUX POMMES

*Served with white chocolate soil and cinnamon ice cream*

### ORANGE CRÈME BRÛLÉE

*Served with shortbread and fruit coulis*

### GELÉE DE CAFÉ À LA VANILLE ✓

*Served with macerated berries and chocolate ice cream*

### TROU NORMANDE APPLE SORBET

*Served with calvados*

### 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 an orange sauce, lemon sorbet and 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.