

A LA CARTE

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

STARTERS

COQUILLES SAINT-JACQUES 11.90

Seared king scallop served with gooseberry bubble, dill oil, roast lemon purée and tomato chip

ASPERGES CUITES À LA VAPEUR

AU JAMBON SERRANO 9.90

Steamed asparagus served with chilli and lemon oil, poached duck egg and serrano ham

FAGOTTINI DE BOEUF 9.90

Served with truffle and mushroom espuma, tarragon caviar and pancetta dust

FIGUES RÔTIES À L'ÉRABLE v 8.90

Maple roasted fig, green pea fava, pickled beetroot, sautéed enoki mushrooms and balsamic reduction

FISH AND SEAFOOD BISQUE 8.90

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

GRILLED SNAILS 11.90

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 11.90

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

SALADE PAYSANNE

STARTER 8.90 / MAIN 12.90

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

SALADE DE FROMAGE DE CHÈVRE v

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

FILET DE PORC FUMÉ 21.90

Cold smoked pork fillet, purple sweet potato purée, sautéed broad beans and sweetcorn, parsley crumb, garlic gel, confit of cherry tomatoes and red wine jus

FILET DE SAUMON MARINÉ 20.90

Marinated fillet of salmon, tomato and fine bean salsa, Jerusalem artichoke purée, herb crushed potato, basil and roast red peppers roulade and drizzle of dill oil

CARRÉ D'AGNEAU 22.90

Rack of lamb, pommes anna, sautéed spinach, oyster mushroom, carrot purée, confit thyme salsify, pickled green strawberries and gooseberry jus

CHOU ROUGE RÔTI 18.90

Roast red Cabbage with green lentils, yoghurt, lemon purée, roast almonds, cherry tomatoes and spicy zhoug

CATAPLANA DE MARISCO 21.90

Traditional Portuguese seafood dishes, popular on the country's Algarve Coast and served with crusty bread

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

All steaks are served with roasted cherry tomatoes, roasted beetroot and fennel and choice of French fries, thick cut chips, gratin dauphinoise, steamed green vegetables, Mediterranean vegetables and sauces

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 are from a prime cut of beef and are both 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 simply 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

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 / Café de Paris

DESSERTS

MILLEFEUILLE AUX POMMES 6.90

Served with white chocolate soil and cinnamon ice cream

ORANGE CRÈME BRÛLÉE 6.90

Served with shortbread and fruit coulis

GELÉE DE CAFÉ À LA VANILLE 6.90

Served with macerated berries and chocolate ice cream

TROU NORMAND APPLE SORBET 7.90

Served with calvados

CHEESE PLATTER

3 CHEESES 6.40 AND 5 CHEESES 8.40

A selection of French and British cheese
served with homemade chutney and bread or biscuits

CRÊPES SIMPLETTE 6.90

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

CRÊPES SUZETTE 8.40

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

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