

CHRISTMAS A LA CARTE

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

STARTERS

SCALLOPS 11.90

*Crème de cresson, smoked apple,
nori wrapped parsnip and pink ginger*

GRAVADLAX DE SAUMON

SÉCHÉ AU WHISKY 9.90

*Compressed cucumber, tonka bean mayonnaise,
beetroot gel and passionfruit*

SOCCA AUX BROCOLIS ET OIGNONS

CARAMÉLISÉS 8.90

*Broccoli, caramelised shallot, red pesto,
toasted pine nuts and lemon foam*

PIGEON RAMIER 10.90

*Kimchi, cured egg yolk, roasted chestnut mushrooms,
game chips, with a balsamic and soy 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

*Confit duck leg, roasted plums
and wholegrain mustard dressing*

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 10.90

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

LOTTE AU FOUR 22.90

*Monkfish, broccoli and ginger purée, icicle radish,
heritage carrots, saffron velouté, samphire grass
and cherry tomato purée*

MAGRET DE CANARD RÔTI 20.90

*Duck breast, honey roast parsnips, apricot purée sautéed swiss
chard, caramelised shallots, pommes parisienne and orange jus*

TOFU FUMÉ 19.90

*Smoked tofu, haricot beans, marinated sweet peppers,
grilled courgette, swiss chard and Thai peanut sauce*

STEAK DE CHEVREUIL GRILLE 21.90

*Venison haunch steak, grilled baby leeks, garlic and rosemary
parmentier potatoes, baby turnip, onion ash and redcurrant jus*

BOUILLABAISSÉ DE MARSEILLE 21.90

*Traditional Provençal fish stew originating from the port city of
Marseille. Served with garlic 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.

CHRISTMAS A LA CARTE

STEAKS

All steaks are served with with honey roast root vegetables 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 / Cafe de Paris*

DESSERTS

**CHOCOLATE AND
PEANUT BUTTER TART 7.90**

Served with banana gel and bramble sorbet

BAILEYS CREME BRÛLÉE 7.90

*Served with langues de chat biscuits
and marinated blackcurrants*

PROFITEROLES CROQUEMBOUCHE 7.90

*Filled with white chocolate and lime ganache
drizzled with salted caramel sauce*

TROU NORMAND 8.90

Raspberry sorbet topped with champagne

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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