

A LA CARTE

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

STARTERS

GRILLED OCTOPUS 9.90

*Crème de cresson, smoked apple,
nori wrapped parsnip, 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

*Pan fried baby calamari, baby new potatoes, chorizo sausage,
rocket and sesame, balsamic reduction*

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 8.90

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

PATTE DE LAPIN 20.90

*Rabbit leg, heritage carrots, asparagus, soy beans,
cherry tomato Purée, aligot, bacon and French mustard sauce*

CROUPE D'AGNEAU 21.90

*Lamb rump, mint and parmesan crust, potato rosti,
swiss chard, sautéed wild mushrooms, pickled blackberries,
Jerusalem artichoke purée, coffee and chocolate sauce*

TOFU FUMÉ 19.90

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

FILET DE FLÉTAN GRILLÉ 21.90

*Halibut fillet, thyme beetroot, pearl barley, fennel,
pea mousse, cider cream sauce*

LOBSTER THERMIDOR 39.90

*French dish of lobster meat cooked in a rich wine,
creamy mixture of egg yolks and Brandy, served with an
oven-browned cheese crust, typically Gruyère. Thermidor is
usually considered a recipe primarily for special occasions.*

All dishes from set menu are available to purchase for individual price

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 spring vegetables and choice of pommes frites, thick cut chips, gratin dauphinoise, steamed green 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

MÉDAILOINS DE BOEUF 20.90

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:

3 Poivre, Bearnaise, Blue Cheese, Garlic Butter, Diane, 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

STEAMED SPRING 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

3 Poivre / Bearnaise / Blue Cheese /
Garlic Butter / Diane / Bordelaise / Cafe de Paris

DESSERTS

GRIOTTE CHERRY CLAFOUTIS 6.90

Served with vanilla ice cream and espresso syrup

TONKA BEAN CRÈME BRÛLÉE 6.90

Served with apricot granola, fruit coulis

GÂTEAU AU FROMAGE DE LA PASSION

6.90

Deconstructed passion fruit and mango cheesecake
served with mango sorbet

TROU NORMANDE 7.90

Served with fresh raspberries and 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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