

TERRACE MENU

From 12 till late daily

Kitchen closes at 9.00pm (Sunday & Monday 8pm)

GRILLED OCTOPUS

STARTER 9.90 / MAIN 16.90

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

MOULES FRITES

STARTER 11.90 / MAIN 16.90

*Steamed mussels with garlic butter, white wine,
shallot and parsley served with pommes frites*

OVEN BAKED CAMEMBERT 13.90 🍷

*Served with a red onion marmalade,
walnut and pear salad and a toasted baguette*

LANGOUSTINES

STARTER 8.90 / MAIN 15.90

*Cold langoustines served with
a mixed leaf salad and saffron rouille
or
Grilled langoustines served with
garlic butter and garlic bread*

ANTIPASTO BOARD

STARTER 9.90 / MAIN 16.90

*Cured meat and cheese, homemade pickles,
rabbit rilette, garlic bread, chutney*

TEMPURA FRIED BABY CALAMARI

STARTER 8.90

Served with a garlic aioli and salad leaves

CREVETTES

STARTER 8.90

Sauteed in garlic butter/red onion, mango and coriander salsa

GRILLED SNAILS 11.90

*A dozen snails grilled in pernod and garlic butter
topped with seasoned garlic croûtons*

FISH AND SEAFOOD BISQUE 8.90

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

GRILLED SEAFOOD PLATTER FOR TWO 54.90

*Half lobster, baby calamari, crevettes, langoustines, octopus
served with salad leaves, pommes frites and rouille*

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 potatoes, bacon lardons, garlic croutons,
a soft poached egg, and French dressing*

SALADE DE FROMAGE DE CHÈVRE 🍷

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

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.

TERRACE MENU

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, raspberry sorbet 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

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.