

# 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*

### CROQUETTES DE POISSON 8.90

*Smoked Haddock, leek,  
mussels velouté and curry oil*

### QUENELLE CHÈVRE & NOIX 9.90

*Goat cheese, walnuts,  
pickled beetroot and vichyssoise*

### LANGUE DE BOEUF SOUS VIDE 10.90

*Ox tongue, heritage beetroot, crème fraîche,  
horseradish and parsley coral tuille*

### 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 12.90

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

### SALADE PAYSANNE

STARTER 8.90 / MAIN 13.90

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

### SALADE DE FROMAGE DE CHÈVRE ♡

STARTER 8.90 / MAIN 12.90

*Grilled honey glazed goats cheese, with toasted brioche,  
dried cranberries, toasted walnuts, roasted figs,  
poached pear and wholegrain dressing*

### KIDS MENU 6.90

*Fish Goujons Chicken Goujons or Lasagne*

## MAINS

### POITRINE DE CANARD 21.90

*Roast Barbary duck breast, truffle and leg presse,  
tenderstem broccoli and cherry jus*

### CARRÉ D'AGNEAU 23.90

*Rack of lamb, petit pois and stricky bacon fricassee,  
oak smoked potato fondant and Pedro Ximénez jus*

### STEAK DE CÉLERI-RAVE ♡ ♡ 19.90

*Char grilled celeriac steak, heritage tomato  
and harissa ragout, lemon oil and fennel polen*

### QUEUE DE LOTTE 22.90

*Monkfish wrapped in parma ham, lyonnaise potato, pickled  
mushrooms and scampi beurre noisette*

### 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 plum tomatoes, flat cup mushrooms, watercress 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

Served with roasted plum tomatoes, flat cup mushrooms, watercress, pommes frites and Café du Paris Butter

ADD SURF AND TURF OPTION 5.95

#### SAUCES:

3 Poivre, Bearnaise, Blue Cheese, Garlic Butter, Bordelaise and Café de Paris

### STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 16oz 58.90

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 47.90

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 64.90

Grilled chateaubriand fillet served with seasonal chef selection, choice of chips, potato gratin and a choice of two sauces

## SIDES

RUSTIC CHIPS WITH TRUFFLE SALT  
OR ROAST GARLIC AIOLI 3.95

GRATIN DAUPHINOISE 3.95

STEAMED GREEN 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 / Bordelaise / Cafe de Paris

## DESSERTS

FONDANT AU CHOCOLAT NOIR 8.90

Peanut purée, malted milk ice cream (allow 15min cooking time)

CRÈME BRÛLÉE À LA RHUBARBE 7.90

Rhubarb and rice pudding crème brûlée,  
ginger and cinnamon sable

GÂTEAU AU FROMAGE

CRÈME FRAÎCHE AU CITRON 7.90

Macerated gooseberries, raspberries and poppy seeds syrup

TROU NORMANDE DE LA MAISON 8.90

Served with lime sorbet and Limoncello

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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