

SET MENU

1 course 18.90

2 course 20.90

3 course 22.90

12 till late (Sunday - Thursday) and 12 till 7pm (Friday - Saturday)

STARTERS

SOUP DU JOUR

Please check our special board for our freshly prepared soup which is accompanied with bread and butter

STARTER DU JOUR

Please see our blackboard

FISH AND SEAFOOD BISQUE

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

CONFIT OF CHICKEN AND SPRING ONION TERRINE

Treacle and IPA glaze, apple and chickory

HERITAGE TOMATO AND RADICCHIO SALAD

Bocconcini, basil mayonnaise and aged balsamic

SALAD DU CHEF

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

MAINS

ROAST GUINEAFOWL BALLONTINE

Stuffed with Toulouse sausage, served with pomery mustard mash and café au lait sauce

ROAST FILLET OF HAKE

Served with lemon and chive crushed potatoes and caviar beurre blanc

THREE CHEESE AND THREE ONION RISOTTO

Served with Parmesan crisps and chive oil

PORK ENTRECÔTE

Served with Boulangère potatoes, apple and bacon jam and Calvados Cream

MEDALLIONS DE BOEUF (Supplement 2.00)

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

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

STRAWBERRY ETON MESS

Nougat glacé, lavender meringue and lemon verbena

CRÈME BRÛLÉE À LA RHUBARBE

Rhubarb and rice pudding crème brûlée, ginger and cinnamon sable

GÂTEAU AU FROMAGE CRÈME

FRAÎCHE AU CITRON

Macerated gooseberries, raspberries and poppy seeds syrup

TROU NORMANDE DE LA MAISON

Served with lime sorbet and Limoncello

CHEESE PLATTER

(1.00 Supplement 3 Cheeses, 2.00 Supplement 5 Cheeses)

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

CRÊPES SIMPLETTE

Choice of toffee, chocolate and lemon.

Served with ice cream

CRÊPES SUZETTE (Supplement 1.00)

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

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.