

CHRISTMAS A LA CARTE

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

STARTERS

COQUILLES SAINT-JACQUES 12.90

*Seared scallops with mint and pea purée,
pancetta dust, squid ink cracker,
pickled radish and chili oil*

SOLE FILLET GOUJONS 9.90

*Served with fennel slaw, crab parfait,
red chicory and parsley tuille*

TWICE BAKED BLUE CHEESE SOUFLEE 10.90

*Served with caramelised apple and celery,
walnuts, honey and treacle gel*

VENISON BRESAOLA 11.90

Game koftas served with hazel nut humous

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

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

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

SOLE VÉRONIQUE 22.90

*Sole fillet, crab potato cake, charred leek,
tarragon and vermouth velouté*

LONGE DE VENAISON RÔTIE 25.90

*Venison loin, sweet potato fondant, brussel sprouts,
celeriac purée, Bordelaise syrup and jus*

RAS EL HANOUT RÔTI

AUBERGINE ÉPICÉE 19.90

*Roasted aubergine, harissa haricot purée,
pomegranate, pistachios and lemon oil*

JOUES DE BOEUF BREISED 22.90

*Ox cheeks, horseradish croquet, confit onion,
parsnip and parmesan purée and Brandy jus*

BOUILLABAISSE DE MARSEILLE 24.90

*Traditional provençal fish stew originating
from the port city of Marseille.
Served with Garlic Bread*

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.

CHRISTMAS 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 26.90

Prime cut of beef matured to maintain the succulent taste

10OZ T-BONE STEAK 28.90

The T-Bone steak is prime cut of fillet and sirloin, full of flavour and succulent taste

MÉDAILLOINS DE BOEUF 22.90

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 54.90

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

Served with peanut purée, malted milk ice cream
(allow 15min cooking time)

TOFFEE PEAR CRÈME BRÛLÉE 8.90

Served with cinnamon popcorn and orange sable

TARTE AU CITRON 8.90

Served with pralines, blood orange and thyme sorbet

TROU NORMAND 8.90

Served with 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

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.