

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 blackboard for our freshly prepared soup which is accompanied with bread and butter

STARTER DU JOUR

Please see our blackboard

SALAD DU CHEF

Slow roast beef spear ribs glazed in smoky Cumberland sauce, sesame seed, roasted butternut squash cubes and French dressing

DUCK LIVER

AND BRANDY PARFAIT

Served with homemade orange marmalade, toasted brioche and red chicory

FISH AND SEAFOOD BISQUE

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

CRISPY CALAMARI

Served with courgettes and peppers julienne in sweet chilli jam on a bed of rocket salad

STUFFED CHESTNUTS MUSHROOMS

Served with piccalilli and roast garlic aioli

MAINS

TRADITIONAL FRENCH

COQ AU VIN

Slow cooked chicken legs with red wine, lardons, mushroom and carrot served with light dijon mustard mash potatoes

SOLE MEUNIÈRE

Served with spring onion crushed potatoes and steamed asparagus

ZUCCHINI AND

FETTA CHEESE ROULADE

Served with light piparade sauce and vegetable crisps

CONFIT LEG OF DUCK

Served with pomme sarladaise, braised red cabbage and port jus

MEDALLIONS DE BOEUF (Supplement 2.00)

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

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

PEAR FRANGIPANE TART

Honey, creme fraiche and marinated brambles

CHOCOLATE & CHERRIES

IN KIRCH BROWNIE

White chocolate sauce and bramble sorbet

SALTED CARAMEL CRÈME BRÛLÉE

Italian Meringue and vanilla shortbread

TROU NORMANDE DE LA MAISON

Apple sorbet and Calvados

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.