

A LA CARTE

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

STARTERS

HUÎTRE, COQUILLE SAINT-JACQUES & LANGOUSTINE 13.90

Baked oyster in shallot, paprika, Gruyère cheese,
pan seared scallop with spiced pear purée, salsify,
grilled langoustine rhubarb, passion fruit

GRAVLAX DE SAUMON 10.90

Dill salmon gravlax served with
apple cucumber sorbet, polenta crisps, radish gel

CONFIT DUCK LEG MEDALLIONS 10.90

Served with caramelised red onion jam purée,
puy lentils, BBQ cracking, orange sauce

BEETROOT FALAFEL 10.90

Served with a butternut squash purée, lemon avocado mousse,
asparagus, kumquat and crispy halloumi

PAN SEARED FROG LEGS 12.90

Flamed Grilled Frog Legs in fresh lemon and garlic,
served with shallot aioli

FISH AND SEAFOOD BISQUE 8.90

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

GRILLED SNAILS 12.90

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
Grilled Mackerel, pomegranate
and kiwi salsa, bloody orange crisps

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

GOAT CHEESE SALAD

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

LONGE DE CHEVREUIL 25.90

Venison Loin served with hassel back baby potatoes,
purple sprouting broccoli, charred grilled shallots,
horseradish foam and a mix spice jus

LA LOTTE 23.90

Monkfish served with baby vegetable, charred baby sweetcorn,
lemon grass arancini, lime gel, jerky prawns

MAGRET DE CANARD 22.90

Duck breast served with baby carrot,
tender stem broccoli, pumpkin seeds, potato Rösti,
goat cheese mousse cherry and brandy jus

HAGGIS VÉGÉTARIEN

ET WELLINGTON 20.90

Vegetarian haggis and mushroom wellington
served with cherry tomatoes on veins,
pickled purple cauliflower, spinach momay sauce

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.

A LA CARTE

STEAKS

All steaks are served with honey roasted root vegetable and choice of pommes frites, thick cut chips, gratin dauphinoise, steamed green vegetables, and sauces

CLASSIC STEAKS

FILLET DE BOEUF 8oz 31.90

The fillet steak is the prime cut, tender, lean and full of flavour

RIB EYE 8oz 27.90

Prime cut of beef matured to maintain the succulent taste

T-BONE STEAK 10oz 29.90

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

MÉDAILLONS 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

PISTACHIO RASPBERRY & WHITE CHOCOLATE ENTREMET 9.90

Served with pistachio praline tuille, raspberry and a vodka gel

CLASSIC CRÈME BRÛLÉE 8.90

Served with Madeline and chocolate truffle

APPLE BRAMBLE CRUMBLE 8.90

Served with Blackberry Sorbet

TROU NORMANDE DE LA MAISON 8.90

Served with Kahlúa Ice cream and Baileys

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 an orange sauce, lemon sorbet and flambé with Grand Marnier

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