

SET MENU

1 course 20.90

2 course 22.90

3 course 24.90

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

STARTERS

SOUP DU JOUR

Please see our blackboard 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

SAUTÉED CHICKEN LIVER

Served with a brandy and whole grain mustard cream sauce, pickled vegetable and toasted brioche

VEGETABLE CASSEROLE

Winter vegetable and Haricot beans in a rich tomato sauce finished with Gruyère cheese

SALAD DU CHEF

Grilled Mackerel, pomegranate and kiwi salsa, bloody orange crisps

MAINS

CHICKEN CORDON BLEU

Panko breaded chicken breast stuffed with Parma ham and Gruyere, creamy mash potato, green vegetables and a Dijon mustard sauce

LA TARTIFLETTE

French Alps Traditional dish of sliced potatoes, lardons, reblochon and crème fraiche served with salad and garlic bread

PUMPKIN & GORGONZOLA QUICHE

Served with a beetroot foam and rhubarb and pineapple salad

PAN SEARED SEA BREAM FILLET

Roast sweet potato with chilli and honey, tender stem broccoli and a Maltese sauce

MÉDAILLONS DE BOEUF (Supplement 2.00)

Served with honey roasted root vegetables, pommes frites and Café du Paris Butter

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

CHOCOLATE FUDGE CAKE

Served with mango ice cream, Langues De Chat Biscuits and a chocolate sauce

CLASSIC CRÈME BRÛLÉE

Served with Madeline and chocolate truffle

APPLE BRAMBLE CRUMBLE

Served with blackberry sorbet

TROU NORMANDE DE LA MAISON

Served with Kahlúa Ice cream and Baileys

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 an 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.