A LA CARTE

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

STARTERS

GRILLED SNAILS 11.90
A dozen snails grilled in pernod and garlic butter topped with seasoned garlic croûtons

CONQUILLES SAINT-JACQUES £10.90
Poached scallop, in a sweetcorn and scallop velouté, shaved and pickled fennel, micro celery

TEXTURÉE DE BETTERAVE £7.90
Roasted, pickled and puréed beetroot, bleu d'auvergne cheese, candied walnuts and French dressing

CARPACCIO DE BOEUF £9.90
Home salt cured beef Carpaccio served with capers, parmesan and confit cherry tomato glazed balsamic reduction

FISH AND SEAFOOD BISQUE 8.90
Seafood bisque with Café Tabou unique seasoning served with garlic croûtons, gruyère cheese and saffron rouille

SOUP DU JOUR 5.20
Served with crusty bread and butter
Please see our blackboard

STARTER DU JOUR 7.90
Please see our blackboard

SALAD

SALADE DU CHEF
STARTER 8.90 / MAIN 11.90
Smoked mackerel, radish, spinach and apple salad, dressed with horseradish dressing

SALADE PAYSANNE
STARTER 8.90 / MAIN 11.90
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 11.90
Grilled honey glazed goats cheese, with toasted brioche, dried cranberries, toasted walnuts, roasted figs, poached pear and wholegrain dressing

MAINS

POITRINE DE CANARD POÊLÉE 20.90
Seared duck breast with chantenay carrot and caraway seed tarte tatin, wilted curly kale topped with grand marnier sauce

TRIO OF PORK 19.90
Braised cheek, confit belly and smoked fillet served with roasted baby pear, arran mustard potato croquettes and bordelaise sauce

FILLET OF TURBOT 18.90
Sous vide turbot fillet served with parmentier potatoes, capers, shallots, samphire grass and a mussel and smoked bacon emulsion

TRADITIONAL FRENCH BOUILLABAISSE 20.90
Bouillabaisse is a traditional provençal fish stew originating from the port city of Marseille, served with toasted sourdough bread

POISION DU JOUR 16.90
Please see our blackboard

PLAT DU JOUR 16.90
Please see our blackboard

KIDS MENU
PLEASE ASK A MEMBER OF STAFF FOR DETAILS

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 our steaks are served with Roast vegetables, roast Cherry tomato, potato dauphinoise or rustic chips and sauce of your choice

CLASSIC STEAKS

FILLET DE BOEUF 250g 29.90
The fillet steak is the prime cut, tender, lean and full of flavour

RIB EYE 250g 24.90
Prime cut of beef matured to maintain the succulent taste

BEEF ONGLET STEAK 18.90
Onglet steak recommended cooking temperature is medium rare

ADD SURF AND TURF OPTION 5.95

SAUCES:
Peppercorn, Bearnaise, Blue Cheese, Garlic Butter, Bordelaise and Café de Paris

STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 500g 54.90
Chateaubriand is a taste sensation, it comes from the tenderloin fillet and just melts in your mouth with the most wonderful burst of flavour

CÔTE DE BOEUF 1KG 45.90
Classic French cut rib of beef, characterised by its succulent taste from being matured and cooked on the bone

SIDES

RUSTIC CHIPS WITH TRUFFLE SALT OR ROAST GARLIC AIOLI 3.95

GRATIN DAUPHINOISE 3.95

HONEY GLAZED ROOT VEGETABLES 3.95

FINE BEANS SAUTÉED IN GARLIC BUTTER 2.95

MIXED SEASONAL SALAD 3.90

TENDERSTEM BROCCOLI WITH TOASTED WALNUTS & FETA CHEESE 3.90

EXTRA SAUCES 1.90
Brandy Peppercorn / Garlic Butter / Bearnaise / Blue Cheese

DESSERTS

PUDDING AU PAIN ET AU BEURRE 6.90
Please ask your server for today's flavour.
Served with crème anglaise and vanilla ice cream

HONEY AND WHISKEY CRÈME BRÛLÉE 6.90
Served with oatmeal and banana granola

DARK CHOCOLATE TART 6.90
Served with orange candy and salted caramel ice cream

CREPE SIMPLETTE 6.90
Choice of toffee, chocolate and lemon

CHEESE PLATTER
3 CHEESES 5.90 AND 5 CHEESES 7.90
A selection of French and British cheese served with onion chutney, bread or biscuits

DESSERT OF THE DAY 6.90
Please ask server for the flavour of the day

CRÊPE SUZETTE 7.90
Homemade crêpe served with a orange sauce and lemon sorbet, flambé with Grand Marnier

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