

# A LA CARTE

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

## STARTERS

### GRILLED OCTOPUS 9.90

Served with avocado mousse, red wine poached pear, onion ash, saffron emulsion and crispy nori

### RABBIT AND SAGE ROULADE 8.90

Served with apricot and carrot puree, charred leeks, chantenay carrots and parsley oil

### COMPRESSED WATERMELON v 8.90

Served with feta cheese, black olives, balsamic reduction, poppy seed and yuzu dressing

### GIN CURED SEA TROUT 8.90

Served with apple foam, red grapefruit, polenta crisps and toasted pine nuts

### 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 7.90

Please see our blackboard

## SALAD

### SALAD DU CHEF

STARTER 8.90 / MAIN 11.90

Cayenne pepper sautéed prawns, red grapefruit, pistachios and coriander vinaigrette

### SALADE PAYSANNE

STARTER 8.90 / MAIN 12.90

Grilled chicken, crispy potato, bacon lardons and a soft poached hens egg, garlic croutons and French dressing

### SALADE DE FROMAGE DE CHÈVRE v

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

## KIDS MENU

PLEASE ASK A MEMBER OF STAFF FOR DETAILS

## MAINS

### VENISON TENDERLOIN 21.90

Served with potato gnocchi, summer berries, celeriac puree, confit beetroot and dark chocolate jus

### WHOLE GRILLED SEABREAM 20.90

Stuffed with lemon grass and garlic served with puy lentil, spinach, confit cherry tomatoes, grilled pineapple and tarragon lime emulsion

### ROASTED TEMPEH v v 19.90

Served with asparagus, pickled red onion, quinoa tabbouleh, pomegranate, orange and basil dressing

### IBERICO PORK TENDERLOIN 22.90

Served with parsnip truffle puree, garlic sage rosti, purple coulfiflower, charred shallot, roast peppers and mustard sauce

### LOBSTER BISQUE 27.90

Smooth creamy soup based on lobster, made with cognac and shellfish.  
Served with gruyère garlic bread

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 roasted cherry tomatoes, garlic flat cup mushrooms, onion rings and choice of French fries, thick cut chips, gratin dauphinoise, steamed green vegetables, mediterranean 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 24.90

Prime cut of beef matured to maintain the succulent taste

MÉDAILLOINS DE BOEUF 19.90

The medallions are from a prime cut of beef and are both tender and full of flavour

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 16oz 54.90

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 45.90

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 59.90

Grilled chateaubriand fillet served with mediterranean vegetables, chips or potato gratin and choice of two sauces

## 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 & BLUE CHEESE 3.90

EXTRA SAUCES 1.90

Brandy Peppercorn / Garlic Butter / Bearnaise / Blue Cheese  
Bordelaise / Cafe de Paris

## DESSERTS

STRAWBERRY AND  
VANILLA ICED PARFAIT 6.90

Served with a almond crumble, mint syrup and white chocolate

CHERRY CRÈME BRÛLÉE 6.90

Served with coconut cookies, dark chocolate and hazelnut soil

TARTE AU CITRON 6.90

Served with honeycomb, salted caramel sauce  
and vanilla ice cream

DESSERT OF THE DAY 6.90

Please ask server for the flavour of the day

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

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.