

TERRACE MENU

From 12 till late daily

Kitchen closes at 9.00pm (Sunday & Monday 8pm)

MOULES FRITES

STARTER 11.90 / MAIN 16.90

Mussels steamed in garlic butter, white wine, shallots and parsley served with French fries

CRAB, CRAYFISH AND PRAWN COCKTAIL 7.90

Served with baby gem lettuce, sun-dried tomatoes and a squid ink cracker

OVEN BAKED CAMEMBERT 13.90

Served with a red onion marmalade, walnut and pear salad and a toasted baguette

LANGOUSTINES

STARTER 7.90 / MAIN 14.90

Cold Langoustines served with a mixed leaf salad and saffron rouille

or

Grilled Langoustines served with garlic butter and garlic bread

ANTIPASTO BOARD

STARTER 11.90 / MAIN 16.90

Cured meat and cheese, pickled vegetables, cucumber, chicken rilletes, garlic bread and homemade chutney

GRILLED OCTOPUS

STARTER 9.90 / MAIN 16.90

Served with an avocado mousse, a poched red wine pear, onion ash saffron emulsion and crispy nori

GRILLED SNAILS 11.90

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

FISH AND SEAFOOD BISQUE 8.90

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

SALAD

SALAD DU CHEF

STARTER 8.90 / MAIN 11.90

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

SALADE PAYSANNE

STARTER 8.90 / MAIN 12.90

Grilled chicken, crispy potatoes, bacon lardons, garlic croutons, a soft poached egg, 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

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.

TERRACE MENU

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

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