

THE FUNGHI CLUB

CLASSICS MENU AVAILABLE EVERY WEEK

CLASSIC STARTERS

ESCARGOTS DE BOURGOGNE AU BEURRE PERSILLÉ £9.50

12 Burgundy snails baked in the shell with TFC garlic butter & baguette

GRATIN DE COQUILLES ST JACQUES £12.00

Scottish scallops in a classic Mornay sauce with piped mashed potato

SOUFFLÉ AU TROIS FROMAGES £8.50

Three-cheese soufflé topped with cream

SOUFFLÉ AUX CHAMPIGNONS £10.00

Wild mushroom & aged Comté cheese soufflé with chive cream

QUENELLE DE SAUMON ET CREVETTES

AUX FINES HERBES, SAUCE AURORE

£12.00

Salmon & prawn quenelle in a creamy tomato & herb sauce

FRIAND PORC ET SAUGE £7.00

Pork & sage sausage roll

CLASSIC MAIN COURSES

CRÊPES AUX FRUITS DE MER £12.50

A light dill pancake filled with smoked fish, fresh fish & seafood in a creamy lobster sauce, topped with Gruyère

CASSOULET DE CARCASSONNE £16.00

Classic French casserole with pork, Toulouse sausage, duck confit & braised beans topped with garlicky breadcrumbs

CONFIT DE CANARD ET CHOUX ROUGE

£14.50

Duck leg confit with braised red cabbage in cider & apples with sautéed potatoes

CROQUETTE D’AIGLEFIN ET ÉPINARD,

SAUCE NANTUA £12.50

Smoked haddock and salmon fishcake, baby spinach, poached egg & crayfish sauce

GRATIN D’AUBERGINE ET PARMESAN

£14.00

Roasted aubergine & tomato sauce gratin topped with Parmesan with pommes mousseline

NAVARIN D’AGNEAU AU BASILIC £17.00

New season lamb navarin with young spring vegetables finished with basil & pomme crique

CABILLAUD AU FOUR £14.50

Cod fillet topped with lemon & parsley crumbs with tartare sauce & roasted pommes frites

COQ AU VIN £16.50

Parisienne brasserie classic of corn fed chicken cooked in Burgundy with sautéed mushrooms, smoked lardons & potato gratin

CLASSIC DESSERTS

TARTE TATIN £7.50

Upside-down caramelised apple tart

MOUSSE AU CHOCOLAT £6.00

Rich dark chocolate mousse

SIDES

ROASTED POMMES FRITES Roasted frites

£3.75

GRATIN DAUPHINOIS Cream & garlic potatoes

£3.95

POMMES CRIQUE Potato rösti with Gruyère & onion **£3.95**

BASMATI RICE £3.75

DELI

FRENCH DRESSING 8oz pot **£3.50**

CAROTTES RAPÉES Grated carrot salad with

French dressing & raisins **£3.00 / £4.50**

CELERIAC REMOULADE Freshly grated

celeriac in grain mustard mayonnaise **£3.00 / £4.50**

MINI SAUCISSON £3.50 per 100g

MINI PÂTÉ EN CROÛTE mini paté wrapped in pastry **£4.25 per 100g**

PARFAIT DE FOIE DE VOLAILLE smooth

chicken liver parfait **£3.50 per 100g**

TERRINE DE CAMPAGNE coarse Country

terrine **£3.00 per 100g**

PARMA HAM £7.00 per 100g

JAMBON DE BAYONNE £5.00 per 100g

LE CACOUYARD £12.50 (350g)

FOURME D’AMBERT £3.00 per 100g

BLEU D’AUVERGNE £3.00 per 100g

TOMME DE SAVOIE £3.00 per 100g

AGED COMTÉ £4.50 per 100g

SAINT MARCELLIN £2.60 (80g)

SELLES-SUR-CHER £8.00 (150g)

CROTTIN DE CHAVIGNOL £2.50 (60g)

BRIE DE MEAUX £4.50 per 100g

QUICHES

INDIVIDUAL £8.50 FOR 4 £25.00

FOR 8 £45.00

QUICHE LORRAINE Smoked Alsace bacon &

Gruyère cheese

QUICHE À L’OIGNON Roasted onions, walnut

& Gruyère cheese

TARTE AU CRAB ET PARMESAN Crab,

parmesan & artichoke tart

BREADS & CROISSANTS

BREADS £6.50

Brown or white sourdough, locally made by artisan bakers. Perfect for freezing.

VIENNOISERIE £2.00

Classic all-butter croissant, Pain au chocolat, Pain aux raisins, Almond croissant. Warm briefly in a hot oven to revive to peak deliciousness.

SEAFOOD

LOBSTER (650–700G)

Chilled £40.00 • Thermidor £50.00

Steamed Native lobster, served with Dijon mayo or as Lobster Thermidor

CRAB £18.50

Hand-picked brown & white crab meat served in the shell

MOULES MARINIÈRE £15.00

1kg mussels with white wine, garlic & shallots, served with baguette. Enough for two.

LES HUITRES

Natural £2.50 • Shucked £3.50

No.2 Native oysters with shallot vinegar, Tabasco & baguette. Minimum order 12 oysters

8 WILD COOKED CREVETTES £10.00

With Dijon mayonnaise

SMOKED SALMON £5.00 per 100g

Oak-smoked, matured for three days, hand-sliced.

HOT SMOKED TROUT FILLET £4.50

Dry-cured, cooked over whisky-barrel oak chips.

DESSERT TARTS

INDIVIDUAL £7.00 •

FOR 4 £25.00 •

FOR 8 £45.00

TARTE AUX FRAMBOISE Fresh raspberry tart

with crème pâtissière

TARTE AU CHOCOLAT Rich chocolate ganache

with chocolate shavings

TARTE AU CITRON Classic sharp-sweet lemon

tart

TARTE AUX ABRICOTS ET AMANDES Apricot

& frangipane tart with almonds

MILLEFEUILLE Puff pastry layered with vanilla

custard & icing glaze

ENTREMET Almond biscuit, chocolate ganache &

Chantilly with chocolate glaze

TARTE FINE AUX POMMES Fine apple & puff

pastry tart en bande