

THE FUNGHI CLUB



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CLASSICS, SEAFOOD, BREADS & DELI

Available every week.

BREADS & CROISSANTS

BREADS £ 6.50

Choose from brown or white sourdough, locally made by
Artisan bakers and great for freezing.

VIENNOISERIE

Choose from
Classic all butter croissant | Pain au chocolat | Pain au
raisins | Almond croissant.
Just pop them in a hot oven for a few minutes — it'll revive
them beautifully and bring everything back to peak
deliciousness.

Croissant / £2
Pain au chocolat / £2.00
Pain aux raisins / £2.00
Almond croissant / £2.00

CLASSIC STARTERS

SOUFFLÉ AU FROMAGE £ 10.00

Three-cheese soufflé with dressed
green salad

SOUPE À L'OIGNON £ 7.60

Proper French onion soup with
Gruyère cheese croûtons

TERRINE DE CAMPAGNE £ 8.80

Country pork terrine with green
peppercorns, baguette & cornichons

PÂTÉ DE FOIE DE VOLAILLE £ 9.60

Smooth chicken liver & Cognac pâté,
cornichons & baguette

ESCARGOTS £ 11.20

Six Burgundy snails in parsley &
garlic butter with baguette

ASSIETTE DE SAUMON ET TRUITE FUMÉES £ 11.60

Hand-sliced smoked salmon and hot-
smoked trout with beetroot 'slaw' &
horseradish cream

GAMBAS À L'AIL £ 12.40

Six tiger prawns roasted in garlic butter with baguette

CLASSIC MAINS

AVAILABLE EVERY WEEK

CROQUETTE D'AIGLEFIN £ 14.00

Beech-smoked haddock & roasted
salmon fishcake on baby spinach
leaves with crayfish sauce & topped
with a poached egg

CASSOULET DE CARCASSONNE £ 15.60

Braised beans, slow roasted pork &
Toulouse sausage topped with duck
confit & garlic breadcrumbs

BOEUF BOURGUIGNON £ 21.20

Slow-braised beef in red wine with
smoked bacon, mushrooms & baby
onions served with gratin dauphinois

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CLASSIC MAINS

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CONFIT DE CANARD £ 15.60

Slow-cooked duck confit with braised red cabbage, served with pommes crique

CRÊPE AUX FRUITS DE MER £ 14.80

Light crêpe filled with smoked haddock, queen scallops, prawns & salmon in lobster sauce, topped with Gruyère, served with green salad

FILET DE CABILLAUD AU FOUR £ 19.20

Roasted prime cod fillet with lemon & parsley crumb, pommes crique, French beans & our tartare sauce

GRATIN D'AUBERGINES £ 14.80

Roasted aubergines in rich tomato sauce topped with Parmesan & served with a green salad

BALLOTINE DE PINTADE £ 17.60

Guinea fowl ballotine filled with a pistachio & mushroom duxelle, with a tarragon cream sauce & gratin dauphinois

SEAFOOD

LOBSTER

(650g – 700g) steamed Native lobster cut in half & served with Dijon mayo or Lobster Thermidor GF, DF

Chilled / £40.00
Thermidor / £50.00

CRAB £ 18.50

Browns & white crab meat, hand picked and served in the shell GF, DF

MOULES MARINIÈRE £ 15.00

Classic dish of mussels (1kg), white wine, garlic & shallots with baguette. Super simple to cook, you just need a saucepan with a lid . Enough for two & should be consumed within 24 hours GF

LES HUITRES

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

Minimum order for 12 oysters

Natural / £2.50
Shucked / £3.50

8 WILD COOKED CREVETTES

£ 10.00

with our Dijon mayonnaise GF

SMOKED SALMON £ 5.00

Smoked over oak wood chips and matured for at least three days this hand sliced succulent, creamy melt in the mouth salmon is a treat at any time of the year.

Priced per 100g, please increase item numbers for a larger portion GF

HOT SMOKED TROUT FILLET £ 4.50

Hand filleted before being dry-cured in salt and demerara sugar, slowly cooked over whisky barrel oak chips. GF DF

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SIDES

**ROASTED POMMES FRITES GF,
DF, V
£ 3.75**
Roasted frites

GRATIN DAUPHINOIS £ 3.95
Sliced potatoes cooked in cream &
garlic GF, V

POMMES CRIQUE £ 3.95
Grated potato rosti with Gruyère
cheese & onion cooked in olive oil

DESSERT & TARTS

MOUSSE AU CHOCOLAT £ 6.00
Rich dark chocolate mousse GF

TARTE TATIN
Upside down caramelised apple tart
Individual / £7.50
For 4 / £25
For 8 / £45.00

TARTE AUX FRAMBOISES
Fresh raspberry tart with crème
patissiere
Individual / £7.00
For 4 / £25.00
For 8 / £45.00

TARTE AU CHOCOLAT
Rich chocolate ganache topped with
chocolate shavings
Individual / £7.00
For 4 / £25.00
For 8 / £45.00

TARTE AU CITRON
Classic sharp and sweet lemon tart
Individual / £7.00
For 4 / £25
For 8 / £45.00

**TARTE AUX ABRICOTS ET
AMANDES**
Apricot and frangipane tart topped
with
Individual / £7.00
For 4 / £25.00
For 8 / £45.00

MILLEFEUILLE
A patissières favourite with puff pastry layered with vanilla
'custard' with an icing glaze
Individual / £7.00
For 4 / £25.00
For 8 / £45.00

ENTREMET
Layers of almond biscuit, chocolate ganache & Chantilly
cream with chocolate glaze
Individual / £7.00
For 4 / £25.00
For 8 / £45.00

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QUICHES

Individual / £8.50, For 4/ £25.00, For 8/£45.00

QUICHE LORRAINE

Classic quiche Lorraine with smoked
Alsace bacon & Gruyère cheese

Individual / £8.50
For 4 / £25.00
For 8 / £45.00

QUICHE À L'OIGNON

Roasted onions, walnut & Gruyère
cheese

Individual / £8.50
For 4 / £25.00
For 8 / £45.00

QUICHE DE SAUMON FUMÉ ET POIREAUX

Smoked salmon & fondant leek
quiche

Individual / £8.50
For 4 / £25.00
For 8 / £45.00

QUICHE AUX CHAMPIGNONS

Mushroom and parmesan quiche

For 4 / £25.00
For 8 / £45.00

DELI

Choose from our selection of freshly made quiches, charcuterie, cheeses and deli items

FRENCH DRESSING £ 3.50

Our very own and completely
delicious French dressing. 8oz pot
GF, DF, V

CAROTTES RAPÉES

Grated carrot salad with French
dressing & raisins GF, DF V
Small tub approximately 200g / £3.00
Medium tub approx 300g / £4.50

CELERIAC REMOULADE

Freshly grated celeriac in a grain
mustard mayonnaise. V
Small tub approximately 200g / £3.00
Medium tub approx 300g / £4.50

MINI SAUCISSON £ 3.50

Baby saucissons, a perfect mouthful
and great for snacking or on a platter.
Priced per 100g. For a larger portion
please increase the number of items
required

MINI PATE EN CROUTE £ 4.25

Sliced mini pate wrapped in pastry

PARFAIT DE FOIE DE VOLAILLE £ 3.50

Rich and super smooth chicken liver
parfait. Priced per 100g please
indicate amount required.

TERRINE DE CAMPAGNE £ 3.00

Our coarse country pork pate with
green peppercorns.
Priced per 100g. For a larger portion
please increase the order quantity

PARMA HAM £ 7.00

Proper Prosciutto di Parma, a
delicious cured ham from Italy,
unique, artisanal and sliced to order.
Priced per 100g. For a larger portion
please increase the order quantity

JAMBON DE BAYONNE £ 5.00

Rich and rewarding, this air-cured
ham from South West France is a
gourmet delight. Priced per 100g.
For a larger portion please increase
the order quantity

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LE CACOUYARD £ 12.50

A soft, cow's milk cheese matured on spruce boards with a distinct walnut flavour. A great and unusual addition to a cheese board. 350g

FOURME D'AMBERT £ 3.00

A semi soft French blue cheese dating back to Roman times. It has a mild, delicate, slightly fruity flavour. Priced per 100g. For a larger portion please increase the order quantity

BLEU D'AUVERGNE £ 3.00

A rich blue, soft cow's milk cheese. Less strong than Roquefort, this cheese pairs well with sweet wines as well and robust reds. Priced per 100g. For a larger portion please increase the order quantity

TOMME DE SAVOIE £ 3.00

A semi-soft cows milk cheese from Savoie with a robust flavour whilst being creamy and nutty. Priced per 100g. For a larger portion please increase the order quantity

AGED COMTÉ £ 4.50

18 months aged, semi hard, cow's milk cheese from Franche-Comte with a buttery, nutty finish. Priced per 100g. For a larger portion please increase the order quantity

SAINT MARCELLIN £ 2.60

A soft & creamy cows milk cheese from the Rhone-Alpes region 80g each

SELLES SUR CHER £ 8.00

An AOP goats milk cheese, soft with a natural mold rind from the Loire valley 150g each

CROTTIN DE CHAVIGNOL £ 2.50

A soft crumbly, mild AOC goat's cheese, perfect for grilling 60g piece

BRIE DE MEAUX £ 4.50

A soft and creamy cow's milk cheese from this designated AOC. Priced per 100g. For a larger portion please increase the order quantity