

EMAIL YOUR ORDER TO
THEFUNGHICLUB@GMAIL.COM



FOR DELIVERY OR COLLECTION
ON FRIDAY 18TH JUNE

Croquetas | Spanish tapas dish of chorizo & potato croquet with saffron aioli £3.50

STARTERS

Tartelette aux asperges

Asparagus mousse tartelet topped with asparagus & roasted cherry tomatoes £7.50

Soufflé au Gruyère AOP | Aged Gruyère cheese soufflé & creamed spinach GF, V** £7.00

Crêpes aux fruits de mer | A light dill pancake filled with smoked fish, fresh fish & seafood in a creamy vermouth sauce, topped with Gruyère **£7.95

Parfait de foies de canard au Cognac et brioche | Smooth pâté of duck liver & Cognac with butter brioche & onion compote GF w/o brioche £6.50

MAIN COURSES

Terre & Mer

Rib eye steak & a whole lobster tail with garlic butter & roasted pommes frites GF £25.00

Navarin de lotte, sauce Armoricaine

Monkfish tail in a rich spicy lobster cream sauce with a Parisienne of Spring vegetables GF** £16.00

Filet de loup soufflé au St Jacques

Sea bass fillet with a light scallop mousse in a fresh ginger & chive cream sauce GF** £16.50

Ballotine de pintade aux mousserons et estragon | Guinea fowl suprême stuffed with mushroom duxelle in a Fairy Ring mushroom & tarragon sauce finished with Cognac GF** £14.00

POISSON DU MARCHÉ

Homard Thermidor

Classic dish of a whole lobster with a thermidor sauce **£35.00

TWO COURSE SUNDAY SPECTACULAR

Chateaubriand de boeuf, sauce poivre vert

Rare roasted head of beef fillet with green peppercorn sauce **GF accompanied by gratin dauphinois & tomates provencales

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Tarte Tatin

Upside down caramelised apple & puff pastry tart with Calvados crème fraîche £25.00 per person

TEMPTING £10 TREATS

Filet de porc Normande

Pork fillet wrapped in cured ham with a roasted apple, cider & crème fraîche sauce with dauphinois potatoes GF ** £10.00

Filet de haddock au four

Lemon and parsley crispy baked haddock with roasted pommes frites & tartare sauce DF** £10.00

Piperade de volaille

Roasted corn fed chicken supreme with confit of mixed peppers, espelette piment & saffron rice DF, GF** £10.00

** indicates this dish is suitable for freezing

Our dishes are prepared in a commercial kitchen which may contain traces of nuts, therefore, we cannot guarantee any dishes are nut free. Please request an ingredient list for all allergens, this will also be provided on our website.

SIDES

Gratin dauphinois | Sliced layered potatoes baked with cream GF** £3.95

Tomates provencales | Roasted vine tomatoes topped with parsley & garlic breadcrumbs DF £3.75

Petit pois à la Francaise | Petit pois with lettuce, carrots, onions & smoked bacon lardons £3.50

TFC roasted pommes frites £3.95

DESSERTS & FROMAGES

Gateau Opera

Layers of almond biscuit, praline cream, coffee buttercream & chocolate ganache V £5.50

Tarte Tatin

Upside down caramelised apple & puff pastry tart with Calvados crème fraîche V** £6.00

Fraisier

French patisserie classic with a light sponge, strawberries in a Grand Marnier chiboust topped with marzipan £6.50

Assiette de fromages | St Nectaire, Pont l'Évêque & Roquefort with fig jam & oatcakes
Plenty for 2/3 £22.50

CHAMPIGNONS

The Funghi Bun

Soft brioche bun with sautéed mixed mushrooms & topped with Gruyère cheese (enough for two) £10.00

250g fresh mixed mushrooms (raw) £8.00

250g (dry weight) fresh mixed mushrooms cooked in garlic butter £10.00

FRUITS DE MER

PLEASE PLACE YOUR LOBSTER ORDER BEFORE MIDDAY ON TUESDAY

Homard

(600g – 650g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £30.00
(larger sizes available on request)

Les huîtres

No 2 Oysters with shallot vinegar, Tabasco & baguette 6 or 12 £10.00/£20.00

Now available shucked - additional £10.00

(If shucked - must be kept chilled & eaten on the day of delivery)

Crevettes

6 cooked wild crevettes with garlic mayonnaise £7.50

Moules Marinière

Classic dish of mussels (1kg), white wine, garlic & shallots with baguette
Enough for two & should be consumed within 24 hours GF (without baguette) £15.00

Crabe frais

Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 15.00

Crab & lobster combo
(one of each) £40.00

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SUMMERTIME SPECTACULAR

We're delighted to offer a selection of dishes ready to barbeque along with our range of chilled options - perfect for an al fresco treat

BBQ DE FRUITS DE MER

Homard

½ 650g Native lobster with garlic butter GF £15.00
(Lobsters need to be ordered by midday on a Tuesday please)

Gambas

200g jumbo black tiger prawn (split) GF, DF £12.00

Saucisse de lotte

Monkfish 'sausage'. Fillet of monkfish with sage wrapped in Bayonne ham GF, DF £9.00

Crevettes à l'ail

Peeled prawns in garlic butter (warm on the side of the BBQ) GF £7.50

Les huitres Rockefeller

3 shucked oysters topped with butter, parsley, herbs & breadcrumbs £9.00

Brochette de St Jacques au jambon

Diver caught large, skewered scallops (2) wrapped in Bayonne ham GF, DF £8.95

Burger de tourteau

Large Thai scented crab cake with mango salsa & brioche bun DF, GF w/o bun £8.50

HAVING A PARTY?

We offer a range of dips & salads to accompany your
BBQ or fruits de mer

Aioli, Dijon Mayonnaise, Garlic Butter, Chilli oil £1.95

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Celeriac rémoulade GF, V

Orange & shaved fennel salad GF, DF, V

Ratte potato salad with capers & mayonnaise GF, DF, V

Coeur de Laitue – hearts of butterhead lettuce GF, DF, V

£4.50 each & available for a minimum of 4 guests

Baguette £1.20

Garlic baguette £1.75

TFC Roasted frites £3.95