

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

Available Every Week

BREADS & CROISSANTS

BREADS — £5.95

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.

CLASSIC STARTERS

ESCARGOTS DE BOURGOGNE AU BEURRE PERSILLÉ

12 Burgundy snails baked in the shell with TFC garlic butter & baguette £9.50

GRATIN DE COQUILLES ST JACQUES

Scottish scallops in a classic Mornay sauce with piped mashed potato £12.00

SOUFFLÉ AU TROIS FROMAGES

Three-cheese soufflé topped with cream £8.50

SOUFFLÉ AUX CHAMPIGNONS

Wild mushroom & aged Comté cheese soufflé with chive cream £10.00

QUENELLE DE SAUMON ET CREVETTES AUX FINES HERBES, SAUCE AURORE

Salmon & prawn quenelle in a creamy tomato & herb sauce £12.00

FRIAND PORC ET SAUGE

Pork & sage sausage roll £7.00

CLASSIC MAIN COURSES

CRÊPES AUX FRUITS DE MER

A light dill pancake filled with smoked fish, fresh fish & seafood in a creamy lobster sauce, topped with Gruyère £12.50

CASSOULET DE CARCASSONNE

Classic French casserole with pork, Toulouse sausage, duck confit & braised beans topped with garlicky breadcrumbs £16.00

CONFIT DE CANARD ET CHOUX ROUGE

Duck leg confit with braised red cabbage in cider & apples with sautéed potatoes £14.50

CROQUETTE D'AIGLEFIN ET ÉPINARD, SAUCE NANTUA

Smoked haddock and salmon fishcake, baby spinach, poached egg & crayfish sauce £12.50

GRATIN D'AUBERGINE ET PARMESAN

Roasted aubergine & tomato sauce gratin topped with Parmesan with pommes mousseline £14.00

NAVARIN D'AGNEAU AU BASILIC

New season lamb navarin with young spring vegetables finished with basil & pomme crique £17.00

CABILLAUD AU FOUR

Cod fillet topped with lemon & parsley crumbs with tartare sauce & roasted pommes frites £14.50

COQ AU VIN

Parisienne brasserie classic of corn fed chicken cooked in Burgundy with sautéed mushrooms, smoked lardons & potato gratin £16.50

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

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

Natural — £2.50

Shucked — £3.50

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.

SIDES

ROASTED POMMES FRITES — £3.75

Roasted frites

GRATIN DAUPHINOIS — £3.95

Cream & garlic potatoes

POMMES CRIQUE — £3.95

Potato rösti with Gruyère & onion

BASMATI RICE — £3.75

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

DESSERTS

TARTE TATIN — £7.50

Upside-down caramelised apple tart

MOUSSE AU CHOCOLAT — £6.00

Rich dark chocolate mousse

QUICHES

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

QUICHE LORRAINE — Smoked Alsace bacon & Gruyère

QUICHE À L'OIGNON — Roasted onions, walnut & Gruyère

TARTE AU CRAB ET PARMESAN — Crab, parmesan & artichoke tart

DELI

FRENCH DRESSING — £3.50

8oz pot

CAROTTES RAPÉES — £3.00 / £4.50

Grated carrot salad with French dressing & raisins

CELERIAC REMOULADE — £3.00 / £4.50

Freshly grated celeriac in grain mustard mayonnaise

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