

EMAIL YOUR ORDER TO
THEFUNGHICLUB@GMAIL.COM



FOR DELIVERY OR COLLECTION
ON FRIDAY 2ND APRIL

Allumettes de Gruyère | Puff pastry cheese straws V **£4.00

STARTERS

Croquettes de tourteau et crevettes, sauce Thai

Crab & prawn Thai fishcake with a coriander & kaffir lime leaf dip **DF, GF £8.95

Terrine de jambon à l'ail sauvage, sauce Remoulade

Ham hock, wild garlic & Meaux mustard terrine with a Remoulade sauce & baguette £6.75

Assiette de fruits de mer

Hand picked crab meat, potted prawns, smoked salmon & Madagascan crevettes with Dijon mayo £16.50
add oysters £2.25 each GF, DF w/o baguette

Pastilla de volaille aux amandes

Moroccan spiced chicken, onions and almonds wrapped in a light crunchy pastry DF** £7.00

MAIN COURSES

Pithivier d'aiglefin aux asperges

Smoked haddock, scallops & asparagus in a puff pastry case with beurre blanc sauce **£14.00

Millefeuille de loup au crabe

Sea bass fillet layered with a crab mousse with a lobster cream sauce GF £16.50

Boeuf Bourguignon

Slowly braised beef in Pinot noir with sautéed lardons, baby onions & mushrooms GF, DF**£15.00

Pintade Normande

Roasted guinea fowl suprême, confit leg bonbon, roasted apple & calvados purée,
finished with a cider cream sauce GF**£14.50

POISSON DU MARCHÉ

Sole 500gr

Dover sole skinned and trimmed on the bone with garlic butter GF** £25.00

TWO COURSE SUNDAY SPECIAL

Main courses are accompanied by galette de pommes de terre & ratatouille

Poulet roti sauge et citron

Boned & roasted corn fed chicken filled with a sage & lemon stuffing GF, DF**
£17.50 per person

OR

Epaule d'agneau Arlesienne

Slow braised lamb shoulder with tomato, confit garlic, olives & basil pesto GF, DF
£20.00 per person

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Moelleux au chocolat

Chocolate fondant with crème fraîche

**** 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 with your order.

TEMPTING £10 TREATS

Lasagne de ragout de canard

Braised duck & red wine lasagne DF**£10.00

Poitrine de porc a la moutarde

Slow roasted mustard & rosemary pork belly with roasted new potatoes GF, DG**£10.00

Gratin de poissons

Fish & smoked fish pie topped with a chive mash GF** £10.00

SIDES

Galette de pommes de terre à l'ail sauvage

Potato rosti baked with wild garlic, onions & cheese V, GF ** 3.95

Petit pois à la Française | Petit pois with smoked lardons, onions & lettuce GF £3.75

Ratatouille | Aubergine, courgettes & peppers in a rich Provençal tomato sauce V, GF, DF £4.25

DESSERTS & FROMAGES

Tarte à la rhubarbe | Rhubarb & custard tart £6.00

Moelleux au chocolat | Chocolate fondant with crème fraîche V** £6.50

Bavarois aux framboises | Light Genoise sponge layered with raspberry mousse £5.50

Assiette de fromages

This week's selection is Fourme d'Ambert, Tomme de Savoie & St Nectaire with oatcakes & quince paste – plenty for two/three £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

TFC garlic butter (small pot) £3.00

FRUITS DE MER

Homard

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

Les huîtres

12 No 2 Jersey Oysters with shallot vinegar & Tabasco with baguette £20.00

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

Tourteau frais

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

Crab & lobster combo

(one of each) £40.00

PLEASE PLACE YOUR CRAB & LOBSTER ORDER BEFORE MIDDAY ON TUESDAY