

MENU

For week commencing 29th July please order by noon on 31st July for delivery/collection on Friday 2nd August. Please email your order to bonjour@thefunghiclub.com

STARTERS

TERRINE DE JAMBON FUME MIRABEAU ET CELERI REMOULADE Smoked ham hock & gherkin terrine with grated celeriac & mustard salad gf, df**£7.50

QUENELLES DE VOLAILLE TRUFFE, SAUCE ALBUFERA Chicken & summer truffle quenelle in a chicken velouté sauce gf** £8.50

CASSOLETTE DE PETONCLES ET CREVETTE SAUCE BONNE FEMME Queen scallops & prawns in a Chardonnay cream sauce topped with puff pastry** £9.75

CRÈME VICHYSOISE Chilled leek & potato soup finished with fresh chives & cream** £6.00

MAIN COURSES

SALMIS DE LAPIN AU VIN ROUGE Rabbit leg gently cooked with Syrah wine, mushroom & smoked bacon lardons with galette de pommes de terre gf, df **£15.00

TOURNEDOS DE FILET DE PORC, PITHIVIER THE CREVETTES Pork fillet tournedos with a prawn & pork puff pastry pie & Chinese spiced sauce with leek fondue ** £14.00

FILET DE LOUP DE MER Wild sea bass fillet with a pepper & tomato compote & pommes bataille gf,df **£18.00

MARMITE DE LOTTE EN OSSO BUCCO, RIZ AU SAFFRAN Monkfish medallions cooked with tomatoes, smoked paprika & Sicilian lemon served with saffron scented rice gf,df** £17.50

PINTADE NORMANDE Roasted guinea fowl supreme, confit leg bonbon & roasted apples finished with a cider cream sauce with pommes bataille gf **£14.00

POULET A L'ESTRAGON Sautéed corn fed chicken with creamy tarragon & mushroom sauce with galette de pommes de terre gf** £12.50

CRUMBLE DE POISSONS Fresh fish & smoked fish pie topped with mixed herb crumble with jardiniere aux flageolets **£12.50

TWO COURSE SUNDAY SPECTACULAR £22.50 per person for 2 courses including side dishes

DEMI CANARD ROTI AUX CERISES Slow roasted half barbery boneless duck with cherry & brandy sauce with leek fondue & pommes bataille

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PANNACOTTA Vanilla pannacotta with a raspberry & champagne compote

DESSERTS & FROMAGES

PANNACOTTA Vanilla pannacotta with a raspberry & champagne compote gf £6.50

BAVAROIS AUX FRUITS ROUGE Red fruit & Cassis de Dijon bavarois with genoise sponge v £6.25

TARTELETTE AUX PIGNONS Orange & frangipane pine nut tartlet v 6.00

ASSIETTE DE FROMAGES Laurent's selection of French cheeses from this week's best with baguette & fig jam – plenty to share. May include St Nectaire, Tomme de Savoie, Comté, Brie de Meaux, Tomme du Bearne & St Marcellin, Roquefort & more £22.50

SIDES

JARDINIÈRE AUX FLAGEOLETS Spring vegetables & flageolet beans with thyme & tomatoes £4.25

POMMES BATAILLE Sautéed potatoes with red onions & rosemary £3.95

GALETTE DE POMMES DE TERRE Potato rosti baked with garlic, onions & cheese £3.95

ROASTED POMMES FRITES Roasted frites gf, df, v £3.95

FONDUE DE POIREAUX AU CIDRE Melted leeks in cream & cider £4.25

FRUITS DE MER

Homard | (650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £40.00

Crab & lobster combo | (one of each) £52.50

8 Wild cooked crevettes with mayonnaise £10.00

Crabe frais | Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 17.50

Les huîtres | No 2 Oysters with shallot vinegar, Tabasco & baguette £2.25 each minimum order of 12 please (Available shucked £10.00supp. If shucked, must be kept chilled & eaten on the day of delivery)

Gratin de coquille St Jacques | Scottish scallops in a Mornay sauce with mashed potato £12.00

Moules Marinière | Classic dish of mussels (1kg), white wine, garlic & shallots with baguette Enough for two & should be consumed within 24 hours GF w/o baguette £15.00

Fantastically fresh, raw fish prepared and trimmed, ready for you to get creative at home. Available for collection or delivery. Due to the variable market please contact us for weekly prices

Lemon sole 450g fully trimmed dark skin off

Sea bass whole or filleted and pin boned 400/500gr or 600/800gr

Sea bream whole or filleted and pin boned 600/750gr

Scottish Loch Duart Salmon 200gr, Premium Cod supreme 200gr portion

Haddock fillet 220gr, Skate wings, Plaice whole, skinned, trimmed,

Mackerel whole or filleted and pin boned

Monkfish tail skinned, Turbot whole or fillets , Red Mullet whole or fillets

FUNGHI FEASTING

LOOKING FOR OUR PARTY MENUS? AVAILABLE FOR COLLECTION, DELIVERY

OR DINING IN OUR BISTROS PLEASE VISIT WWW.THEFUNGHICLUB.COM

LA BOULANGERIE

Baguette £3.50, Croissants £2.00

Sourdough white or brown boule £5.50 Large Couronne £6.50

CHAMPAGNE & WINE

Champagne

Champagne Vauban Frère NV £37.50

All Angels Sparkling rosé £40.00

Champagne Taittinger Brut Réserve £55.00

White Wines

Colombard/Gros Manseng Arcolan Côtes de Gascogne £17.00

Picpoul de Pinet Domaine Morin, Languedoc £21.25

Chardonnay d'Altitude, Marquis de Pennautier, Languedoc £26.00

Crozes Hermitage, Domaine des Remizieres, Rhone £35.00

Rosé Wines

Grande Courtade Rosé, Famille Fabre, Languedoc £17.00

Rock Angel, Chateau d'Esclans, Cotes de Provence £35.00

Red Wines

Pinot Noir 1620, Chateau de Pennautier, Languedoc £17.00

Corbieres, Lux de Luc, Famille Fabre, Languedoc £24.00

Saumur Champigny, Domaine St Vincent, Loire £25.00

Vacqueyras Signature Domaine des Amouriers, Rhône £35.00

THE FUNGHI CLUB

**** 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. DF- Dairy Free, GF- Gluten Free