

NIBBLES & BITES

Freshly baked all butter croissant or pain au chocolat £2.50
Baguette & French butter £3.95 | Truffle crisps £3.50
Mixed Olives £3.95 | Mini saucissons £3.95
Pork & sage sausage roll £5.25

QUICHES SERVED WARM WITH A SMALL GREEN SALAD

Classic quiche Lorraine with smoky bacon £9.50
Smoked salmon & leek quiche £10.000
Mushroom & parmesan quiche (V) £9.50
Caramelised onion, walnut & Gruyère (V) £9.50

PÂTÉ SERVED WITH FRESHLY BAKED BAGUETTE & CORNICHONS

Smooth chicken liver parfait £9.50
Coarse Country terrine (DF) £9.50

SOUFFLÉS SERVED WARM WITH A SMALL GREEN SALAD

Luxurious lobster soufflé (GF) £11.50
Three cheese soufflé (GF, V) £9.75

GRATINS SERVED WITH FRESHLY BAKED BAGUETTE

Queen scallops & crevettes in a Mornay sauce topped with cheesy crumbs £12.00
Escargots; 6 Burgundy snails baked with garlic butter (GF without the baguette) £8.50
Crab; brown & white crab in a thermidor sauce topped with breadcrumbs & Gruyère cheese £12.50

PLATTERS SERVED WITH FRESHLY BAKED BAGUETTE & CORNICHONS

Parma Ham; 16-month aged Parma ham, thinly sliced with celeriac rémoulade £14.50
Smoked Fish; hand cut Scottish smoked salmon, hot smoked trout & smoked mackerel pâté £15.00
Charcuterie; coarse country terrine, Bayonne ham, saucisson & rillettes £14.00
Cheese; a selection of four cheeses; St Nectaire, St Marcellin, Comté & Fourme d'Ambert £15.50

SANDWICHES MADE USING ARTISAN DEMI BAGUETTE WITH FRENCH BUTTER & PREMIUM INGREDIENTS

Jambon; thinly sliced cooked French ham with Dijon mustard £7.50
Fromage; Gruyère cheese with tomatoes (V) £6.50
The TFC; cooked French ham with Gruyère cheese, sliced tomatoes, Dijon & mayonnaise £7.95
The Funghi Bun; brioche bun with sautéed garlic mushrooms topped with Gruyère cheese (V) £8.50
Croque Monsieur; French ham & Gruyère bechamel toasted sourdough, served warm £6.95

SIDES

Carotte Rapée; grated carrot with raisins & vinaigrette (V) £3.95
Celeriac Rémoulade; grated celeriac with a grainy mustard mayo £3.95
Green Salad; with vinaigrette (V) £3.95

PÂTISSERIE

Your choice of our freshly made patisserie. Take a look in the chiller! £6.75

Available to pre order (48 hours notice), fresh dressed crab, lobster, lobster thermidor & oysters
PLEASE NOTE THAT SERVICE CHARGE IS NOT INCLUDED

COFFEE & TEA

Cafetiere; our signature coffee is 100% arabica, rich & full bodied it is sourced from a single farm in Brazil with hints of caramel & creamy chocolate £3.95

Espresso £3.50 Double Espresso £3.95 Cappuccino, Latte, Flat White £3.95

English Breakfast, Green, Camomile, Lemon balm, Peppermint, Earl Grey £3.95

Citron Presse Freshly squeezed lemon juice with sugar & water (still or sparkling) £3.95

French Syrups served with still or sparkling water.

Grenadine, Mint, Orgeat (almond), Blackcurrant, Elderflower £3.95

Water

Sparkling Perrier water or still Evian water 33cl £2.95

Orangina £3.75, **Funghi Club cloudy apple juice** £2.95

Fever Tree Mediterranean Tonic £1.95

CHAMPAGNE

Champagne Vauban Frère NV

All Angels Sparkling rosé

Champagne Taittinger Brut Réserve

Bottle	125ml
£37.50	£8.50
£40.00	£10.00
£55.00	

WHITE WINES

Colombard/Gros Manseng Arcolan Côtes de Gascogne

Picpoul de Pinet Domaine Morin, Languedoc

Chardonnay d'Altitude, Marquis de Pennautier, Languedoc

Crozes Hermitage, Domaine des Remizieres, Rhone

Bottle	25cl	17.5cl
£19.50	£7.25	£6.00
£23.50	£9.00	£7.00
£28.00	£10.00	£8.00
£35.00		

ROSÉ WINES

Grande Courtade Rosé, Famille Fabre, Languedoc

Rock Angel, Chateau d'Esclans, Cotes de Provence

Bottle	25cl	17.5cl
£19.50	£7.25	£6.00
£40.00	£14.00	£9.50

RED WINES

Pinot Noir 1620, Chateau de Pennautier, Languedoc

Corbieres, Lux de Luc, Famille Fabre, Languedoc

Saumur Champigny, Domaine St Vincent, Loire

Vacqueyras Signature Domaine des Amouriers, Rhône

Bottle	25cl	17.5cl
£19.50	£7.25	£6.00
£26.00	£9.25	£7.50
£27.00	£10.00	£8.25
£35.00		

DESSERT WINE & PORT

Muscat de Beaumes de Venise

12.5cl £8.00

Graham's 20Year old Tawny

50cl £7.50

BEER & CIDRE

The Funghi Club IPA 4.2%

50cl £5.95

Moretti

33cl £4.25

Peroni 0%

33cl £3.95

Sassy's Cidre Brut 5.2%

33cl £4.50

APERITIFS AND DIGESTIFS

Ricard

5cl £ 5.50

Frapin Chateau de Fontpinot XO Cognac

5cl £19.50

Courvoisier VS Cognac

5cl £ 7.50

COCKTAILS

Negroni	£ 8.50
Martini	£ 8.50
Kir	£ 7.50
Kir Royale	£ 9.75
Champagne Cocktail	£12.50
Millers G & T	£ 7.50