

THE FUNGHI CLUB

MENU FOR WC 7TH SEPTEMBER 2026

FRIDAY 11TH SEPTEMBER: COLLECTION OR DELIVERY / SATURDAY 12TH SEPTEMBER: COLLECTION ONLY

ORDER ONLINE www.thefunghiclub.com/athome • EMAIL Bonjour@thefunghiclub.com

SUNDAY SPECTACULAR

Starter & Main £22.00 • Three Courses £28.50 • Main & Dessert £21.00

SOUPE À L'OIGNON

Classic onion soup with aged Comté croûtons

STEAK & KIDNEY PUDDING

Steak & kidney pudding with wholemeal suet pastry, Guinness gravy & buttered cabbage

GÂTEAU AU FROMAGE ET MANGUE

Mango cheesecake with vanilla passion fruit glaze

STARTERS

GRATIN DE TOURTEAU THERMIDOR

White & brown crab in a Thermidor sauce topped with breadcrumbs & Gruyère cheese £9.75

SOUPE À L'OIGNON

Classic onion soup with aged Comté croûtons £8.00

SPANAKOPITA DE SAUMON

Spinach and feta cheese filo parcels with roasted salmon and pine nuts £9.50

STEAK TARTARE, SALADE DE CRESSON

Classic brasserie dish of raw & chopped beef fillet, seasoned with capers, Worcestershire sauce & chopped shallots £14.00

DESSERTS

CHAUSSON AUX POMMES

Puff pastry turnover with toffeed apples & vanilla sauce £7.00

GÂTEAU BASQUE ET COMPOTE DE CERISES

Rum and vanilla filling baked in a buttery pastry with black cherry compote £7.00

GÂTEAU AU FROMAGE ET MANGUE

Mango cheesecake with vanilla passion fruit glaze £6.50

MAIN COURSES

PITHIVIER DE HOMARD ET ÉCREVISSES

Lobster and crayfish baked in puff pastry with a rich lobster bisque and French beans £19.50

BLANQUETTE DE POISSONS, RIZ

Fish, prawns & smoked fish cooked in fresh herbs & white wine cream sauce with rice £15.00

FILET DE LOUP AU BASILIC, TOMATES RÔTIES

Line-caught wild sea bass fillet, roasted cherry tomatoes, fresh basil pistou with crushed new potato timbale £18.75

JARRET D'AGNEAU AU ROMARIN

Lamb shank with roasted root vegetables, lamb & rosemary gravy and gratin dauphinois £19.50

JOUE DE PORC À LA BOURGUIGNONNE

Pork cheeks slowly braised in red wine with sautéed bacon lardons & baby onions with pommes purée £16.50

STEAK & KIDNEY PUDDING

Steak & kidney pudding with wholemeal suet pastry, Guinness gravy & buttered cabbage £15.50

SIDES

BASMATI RICE

Basmati rice £3.75

GRATIN DAUPHINOIS

Sliced potatoes cooked in cream & garlic £3.95

HARICOTS VERTS

Fine green beans with French butter £4.25

POMMES CRIQUE

Grated potato rösti with Gruyère cheese & onion, cooked in olive oil £3.95

POMMES PURÉE

Creamy puréed potato £3.95

BUTTERED CABBAGE

Buttered cabbage sautéed with onions £3.95

OUR CLASSICS — AVAILABLE EVERY WEEK

Our favourite bistro dishes, quiches, fresh crab, lobster, oysters, prawns & mussels, along with tarts, charcuterie & French cheeses, are available to order every week. Visit www.thefunghiclub.com/athome to order and for further information.