

MENU

For week commencing 5th August please order by noon on 7th August for delivery/collection on Friday 9th August. Please email your order to bonjour@thefunghiclub.com

STARTERS

FIGUES FRAÎCHE FARCIE ET JAMBON DE BAYONNE Fresh figs stuffed with mild goat's cheese, pine nuts & honey with sliced Bayonne ham gf £8.75

RILLETTE DE PORK ET CANARD, CHAMPIGNONS AU VINAIGRE Pork rilette with pickled mushrooms & baguette df, gf w/out baguette ** £6.50

GRAVADLAX DE TRUITE DE MER Denford trout dill cured gravadlax, mustard & dill mayonnaise, sweet pickled cucumber & baguette gf w/out baguette £8.95

TARTE A LA TOMATE Thin puff pastry tart brushed with grain mustard and baked with sliced plum tomatoes & olives £7.00

MAIN COURSES

PAPILLOTE DE DORADE Sea bream fillets with roasted plum tomatoes, Provence olives & fresh thyme in a paper parcel with new potatoes ** £16.00

FRICASSEE DE LAPIN A LA CORSE A recipe from Corsica of fricaséed rabbit tomato, chargrilled peppers & baby onions with sautéed potatoes ** £14.75

TAGINE D'AGNEAU AUX ABRICOTS Spicy Moroccan lamb & apricot tagine with chickpeas, preserved lemon & tabouleh salad gf w/out couscous ** £15.00

DEMI HOMARD MAYONNAISE Half a native lobster with our Dijon mayonnaise, new potato & caper salad gf, df ** £20.00

GRATIN DE MACARONI AUX GIROLLES Fresh new season girolle mushroom & truffle creamy macaroni cheese topped with young Tomme d'Auvergne & breadcrumbs ** £12.50

CONFIT DE CANARD AUX LEGUMES GRILLÉS Soft duck leg confit with chargrilled vegetables gf ** £12.50

FILET DE CABILLAUD AU FOUR Lemon & parsley crispy baked cod fillet with roasted pommes frites & tartare sauce df ** £12.50

TWO COURSE SUNDAY SPECTACULAR £22.00 per person for 2 courses including side dishes

PINTADE ET GRATIN AU CEP Boneless guinea fowl wrapped in pancetta with a sag & red wine sauce with French cep mushrooms accompanied by gratin dauphinois & Arlesienne gf **

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TARTE AUX MIRABELLES Mirabelle plum tart with patissière cream & toasted almonds **

DESSERTS & FROMAGES

BAVAROIS AU PISTACHE ET PUREE D'ABRICOT Pistachio bavarois on a raspberry sponge with roasted apricot sauce ** £6.25

PETIT GATEAU ST HONORÉ, PRALINE Classic French patisserie gateau St Honoré topped with crunchy praline v £6.50

TARTE AUX MIRABELLES Mirabelle plum tart with Patissière cream & toasted almonds ** £6.50

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 Bearn & St Marcellin, Roquefort & more £22.50

SIDES

ARLESIENNE Courgettes, aubergine, tomato & onion baked with garlic & parsley olive oil gf, df ** £4.25

POMMES NOUVELLE Steamed new potatoes df, gf, v ** £3.75

GRATIN DAUPHINOIS Sliced potatoes cooked in cream & garlic gf, v ** £3.95

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

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