

MENU

For week commencing 18th Sept please order by noon on 20th Sept for delivery/collection on 22nd Sept.
Please email your order to thefunghiclub@gmail.com

STARTERS

Crevettes au court bouillon et mayonnaise au crabe | Large crevettes poached in a dill court bouillon with crab mayonnaise & celeriac rémoulade GF, DF** £9.50

Daricole de St Jacques à la crème de vermouth | Light scallop mousse wrapped in spinach leaves with a dry vermouth cream sauce**£10.00

Soupe à l'oignon | Roscoff onion soup with aged comté croûtons GF, DF** w/o croûtons £6.50

Rognons d'agneau sauce diable | Devilled lamb kidneys with sourdough toast GF, DF** w/o toast £7.50

MAIN COURSES

Daube de travers de boeuf aux carottes | Casserole of slow cooked beef short ribs with glazed carrots & baby onions with pommes mousseline GF, DF w/o mash £15.00

Fricassée de pintade aux champignons | Guinea fowl casserole with wild mushrooms in a cep cream sauce with pomme mousseline GF**£14.50

Paupiette de saumon au homard, sauce Armoricaine | Salmon parcel with lobster mousse & basil in a rich lobster & tomato sauce with green beans **£16.50

Tagine de poissons a la chermoula | Moroccan fish tagine with cuttle fish, white fish & prawns with pickled lemons, toasted cumin seeds & olives with saffron rice GF, DF**£17.50

Cabillaud au four | Cod fillet topped with lemon & parsley crumbs with tartare sauce & roasted pommes frites DF** £12.00

Hachis parmentier de chevreuil | Venison & pork cottage pie with petit pois GF**£12.00

Poulet sauté chasseur | Classic Brasserie dish of chicken chasseur with sautéed mushrooms, cognac & tarragon & pommes purée GF** £12.00

TWO COURSE SUNDAY SPECTACULAR

£17.50 per person for two courses with side dishes

Epaule de porc braisée au vin rouge | Braised joint of pork with roasted Roscoff onions, red wine gravy & crackling GF, DF, accompanied by haricots vert & pommes roties

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Mousse au caramel
Salty caramel mousse GF

DESSERTS & FROMAGES

Tarte fine aux pommes | Thin puff pastry tart with caramelised apple & crème patissière £6.25

Mousse au caramel | Salty caramel mousse GF £5.50

Gateau Mont Blanc | Chocolate ganache & meringue topped with Chantilly finished with chestnut & cognac cream **£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 Bearne & St Marcellin, Roquefort & more £22.50

SIDES

Haricot vert au beurre d'ail | Fine green beans with French butter V, GF **£4.25

Pommes roties | Duck fat roasted potatoes GF, DF £3.75

Legumes roties | Olive oil roasted peppers, red onions, celeriac, butternut squash & fennel £4.0

Roasted pommes frites GF, DF V £3.75

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FRUITS DE MER

Homard | (650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £38.00

Crab & lobster combo | (one of each) £50.00

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 classic mornay sauce with mash 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

MUSHROOMS

The Funghi Bun | Soft brioche bun (one) with sautéed mixed mushrooms & topped with Gruyère cheese £7.50

250g fresh mixed mushrooms (raw) £8.00

250g (dry weight) fresh mixed mushrooms cooked in garlic butter £10.00

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

LA BOULANGERIE

Baguette £3.50

Sourdough white boule £5.50

Sourdough brown boule £5.50

Croissants £2.00

**** 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

FUNGHARIAN FEASTING

A range of dishes, perfect for a party, bash or get together
DISHES ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS WITH THE EXCEPTION OF QUICHES WHICH ARE FOR 4

PÂTÉS, PARFAITS & TERRINES

£5.25 PER PERSON for a minimum of 8 guests

Pâté de campagne | Classic coarse country pâté GF, DF

Terrine de lapin aux pistaches | Rabbit & pistachio terrine GF, DF

Parfait de foie de volaille | Smooth chicken liver & port parfait GF

QUICHES £17.50

Provençale Vegetable Quiche | Olive tapenade with roasted plum tomatoes, crumbled goat's cheese & pine nuts

Quiche de champignons et Parmesan | Wild mushroom & cep quiche

Quiche de saumon fumé et poireaux | Smoked salmon & leek quiche

Quiche Lorraine | Classic quiche Lorraine with smoked Alsace bacon & gruyere cheese

BRAISES & SIDES

BRAISES INCLUDE A SIDE ORDER OF YOUR CHOICE. PRICES ARE PER PERSON
DISHES ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS

Lasagne de champignons | Layered wild mushroom lasagne topped with parmesan £12.50

Confit de canard et choux rouge | Duck leg confit with braised red cabbage with apples & cider £15.00

Poulet sauté chasseur | Corn-fed chicken chasseur with sautéed mushrooms & tarragon £15.00

Filet de porc normande | Pork fillet wrapped in Bayonne ham with a roasted apple & cider crème fraîche sauce £15.00

Tagine de poissons | Moroccan fish & prawn tagine with pickled lemons, toasted cumin seeds & olives with buttered couscous £17.50

Curry de Boeuf | Spicy Malaysian beef curry with kaffir lime leaves & lemon grass £17.50

Boeuf bourguignon | Beef braised in Pinot noir with sauteed lardons & mushrooms £17.50

SIDES

Gratin dauphinois | sliced potatoes with cream & garlic,

Pomme crique | grated potato rosti with onion & Gruyère,

Legumes rotie | Roasted peppers, onion, courgettes & fennel,

Riz | Basmati rice

Jardiniere de legumes | A medley of seasonal green vegetables

TARTES £35.00 Each one serves 8 guests

Tarte fine au pommes | Classic French apple tart with crème patissière

Tarte au citron | Classic sharp & sweet lemon tart

Tarte tatin | Caramelised upside-down apple tart with buttery puff pastry

Tarte Normande | Normandy apple tart made with crème fraîche & Calvados

Tarte aux framboises | Paté sablé (shortcrust pastry) with vanilla crème chiboust & fresh raspberries

Tarte au chocolat | Chocolate tart with chocolate ganache & praline & bitter cocoa shortcrust pastry

Larger sizes available on request

LA POISSONERIE

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 at present 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

