

THE FUNGHI CLUB

COCKTAILS

Champagne cocktail £12.50

French 75 £9.50

Kir £10 | Kir Royale £12

Negroni £10

Martini £10

AMUSES

TRUFFLE CRISPS v,df £3.50 | MIXED OLIVES ve,gf,df £3.95

MINI SAUCISSONS gf £3.95

MINI PÂTÉ EN CROUTES

sliced mini pâté wrapped in pastry with Dijon mustard £4.25

RADIS AU SEL

fresh breakfast radishes with Breton salt ve,gf,df £4

STARTERS

SOUPE À L'OIGNON

French onion soup with Gruyère cheese croutons £7.25

PÂTÉ DE FOIE DE VOLAILLE

smooth chicken liver pâté with cornichons gf £9.95

SALADE COMPOSEE

green salad with carrot rapée, celeriac rémoulade, cherry tomatoes & vinaigrette v,gf,df £8.50/£14

SALADE DE CHÈVRE CHAUD

grilled goat's cheese crottin with mixed salad & walnut oil dressing on sourdough £9.50/£15.50

ESCARGOTS

six burgundy snails in garlic butter gf £10

RILLETTE DU MANS

rich pork rilette with cornichons gf,df £8.25

CREVETTES À L'AIL

peeled, roasted butterflied prawns in garlic butter gf £9.50

BAGUETTE

with French butter v £3.95

with anchovy butter £4.25

SIDES £4.25

GRATIN DAUPHINOIS

sliced layered potatoes with cream & garlic gf,v

POMME CRIQUE

French potato rosti with cheese & onion gf,v

SALADE VERTE

dressed green salad ve,gf,df

POMMES NOUVELLE

new potatoes ve,gf,df

JARDINIÈRE DE LÉGUMES

medley of seasonal green vegetables ve,gf,df

RATATOUILLE

provençal vegetable dish with aubergines, peppers, courgettes & tomatoes ve,gf,df

MAIN COURSES

ASSIETTE DE POISSONS FUMÉS

hand sliced Scottish smoked salmon & Denford hot smoked trout with horseradish cream gf £12.50

GRATIN DE CRABE

brown & white crab meat in a thermidor sauce topped with breadcrumbs & Gruyère cheese with green salad £15.50

BLANQUETTE DE SAUMON ET CREVETTES

Scottish salmon fillet with prawns leeks & samphire in a creamy white wine sauce served with rice gf £18.50

FILETS DE DORADE

roasted sea bream fillets with ratatouille & aioli gf,df £17.50

LAPIN AUX PRUNEAUX

braised French rabbit leg in prunes & Armagnac with pommes crique gf ,df w/o crique £16.50

BOEUF BOURGUIGNON

braised beef casserole in Pinot Noir wine with button mushrooms, onions & gratin dauphinois gf, df w/o gratin £20

POULET SAUTÉ CHASSEUR

sautéed corn fed chicken, flambéed with cognac in a mushroom, tomato & tarragon sauce with pomme crique gf, df w/o crique £15.50

TOURNEDOS DE FILET DE BOEUF

240gr aged fillet steak with green peppercorn sauce & gratin dauphinois gf £30

CASSOULET DE CARCASSONNE

traditional braised bean & pork casserole with Toulouse sausage topped with our own duck leg confit & garlic breadcrumbs gf w/o breadcrumbs £16.50

VEGETARIAN

SOUFFLÉ AUX TROIS FROMAGES

three cheese soufflé with a green salad gf £9.95

QUICHE AUX CHAMPIGNONS

wild mushroom & parmesan quiche with green salad £9.50

SALAD COMPOSÉE

dressed green salad with carrot rapée, celeriac rémoulade, cherry tomatoes, olives & baguette df, gf w/o baguette £14

SALADE DE CHÈVRE CHAUD

grilled goat's cheese crottin with mixed salad & walnut oil dressing on sourdough £15.50

GRATIN D'AUBERGINE

grilled aubergine & tomato gratin baked with parmesan served with a green salad gf £15

SALADE DE CHOUFLEUR

spicy roasted cauliflower, sweet potato & spinach salad with tahini dressing & toasted pine nuts ve,gf,df £8.95

FROMAGES

Choose from the cheese chiller

1 piece £5.50, 2 pieces £9.75, 3 pieces £14.25, 4 pieces £17.50

DESSERTS

TARTE TATIN

caramelised upsidedown apple tart with vanilla ice cream £8.50

TARTE AU CITRON

sharp lemon tart £6.75

MOUSSE AU CHOCOLAT

rich dark chocolate mousse gf £6.75

CRÈME BRULÉE

caramelised set vanilla custard gf £6.75

THE FUNGHI CLUB

CHAMPAGNE & SPARKLING

CHAMPAGNE VAUBAN FRÈRE NV Bottle £39.50 | 125ml £9.00

ALL ANGELS SPARKLING ROSÉ Bottle £42.00 | 125ml £11.00

CREMANT D'ALSACE JEAN BAPTISTE ADAM NV Bottle £28.50 | 125ml £7.50

WINDING WOOD BRUT RÉSERVE Bottle £45.00

WHITE

SAUVIGNON SEMILLON DOMAINE DES EYSSARDS 2023 BORDEAUX

Bottle £19.50 | 25cl £7 | 17.5cl £6

PICPOUL DE PINET DOMAINE MORIN 2023 LANGUEDOC

Bottle £26 | 25cl £9.50 | 17.5cl £7.50

MUSCADET LE QUINZES 2023 PAYS NANTAIS

Bottle £27 | 25cl £10 | 17.5cl £8

MACON FUISSÉ DOMAINE AUVIGUE 2022 BOURGOGNE

Bottle £34 | 25cl £12 | 17.5cl £9.50

CHABLIS VIELLES VIGNES ALAIN GAUTHERON 2020 CHABLIS

Bottle £42

ROSÉ

GRANDE COURTADE 2023 PROVENCE

Bottle £19.50 | 25cl £7.25 | 17.5cl £6

PIQUEPOUL FONCALIEU 2022 LANGUEDOC

Bottle £24 | 25cl £9 | 17.5cl £7

DOMAINE FREDAVELLE COTEAUX D'AIX EN PROVENCE 2022

Bottle £32

RED

GAMAY LES CLASSIQUES VIGNERONS ARDECHOIS 2023 ARDÈCHE

Bottle £19.50 | 25cl £7 | 17.5cl £6

CARIGNAN LES INDIGENES ORGANIC 2022 LANGUEDOC

Bottle £26 | 25cl £9 | 17.5cl £7

CHENAS VIGNES PASCAL AUFRANC 2020 BEAUJOLAIS

Bottle £27 | 25cl £10.25 | 17.5cl £8.25

GIVRY LE HAUT COLOMBIER DOMAINE BESSON 2020 BOURGOGNE

Bottle £44

CHATEAUNEUF DU PAPE DOMAINE DU GRAND TINEL 2018 RHONE

Bottle £55

DESSERT WINE

MUSCAT DE BEAUMES DE VENISE DOMAINE DES BERNARDINS 2022

Bottle £42 | 12.5cl £8

PACHERENC DU VIC BHIL

37.5cl £18.50

APERITIFS & DIGESTIFS

RICARD 50ml £6.50

MARTIN MILLERS GIN 50ml £7

TANQUERAY GIN 50ml £5.50

CALVADOS DOMFRONTAIS VSOP
25ml £6.50

COURVOISIER XO 25ml £12

HINE ANTIQUE XO 25ml £14

ARMAGNAC CHT PELLEHAUT
10 YEAR OLD 25ml £6.50

ARMAGNAC CHT PELLEHAUT 2005
25ml £9

GRAPPA CROCIANI VINO NOBILE
25ml £6.50

CALVADOS DOMFRONTAIS 1980
25ml £14

FONSECA 10 YEAR TAWNY PORT
50ml £6

GRAHAM'S VINTAGE PORT 2003
50ml £10

TANQUERAY 0.00% 50ml £4.50

BEER & CIDER

MORETTI 33cl £4.25

PERONI 0% 33cl £3.95

THE FUNGHI CLUB IPA 4.2% ABV 50cl £5.95

SASSY'S CIDRE BRUT 5.2% 33cl £4.95

SOFT DRINKS

ORANGE JUICE freshly squeezed £4.50 | APPLE JUICE Funghi club cloudy £3.50

CITRON PRESSÉ 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 or Elderflower £3.95

FEVER TREE MEDITERRANEAN TONIC £2.25 | FENTIMANS GINGER BEER £4.50

ORANGINA £3.95 | WATER filtered chilled still or sparkling 50cl £1