

MENU

For week commencing 22nd April please order by noon on 24th April for delivery/collection on Friday 26th April. Please email your order to bonjour@thefunghiclub.com

STARTERS

TERRINE DE JAMBON FUME Smoked ham hock terrine with our pickled vegetables & celeriac rémoulade salad df, gf ** £7.50

GRATIN DE PÉTONCLES AU BEURRE D'AIL Queen scallops in a garlic & parsley butter topped with breadcrumbs ** £9.00

ROGNONS D'AGNEAU SAUCE MOUTARDE New season lambs kidneys on sourdough toast with a mustard sauce ** £6.75

QUENELLE DE CRABE ET CREVETTES, SAUCE CHAMPAGNE A light crab & Greenland prawn quenelle in a creamy Champagne sauce df ** £9.50

MAIN COURSES

FILET D'AGNEAU VERT PRÉS, JUS AU THYM Saddle of lamb fillet topped with a mustard & parsley crust with a lamb & fresh thyme sauce & potato gratin df ** £16.50

LAPIN AUX PRUNEAUX French rabbit leg sauteed with smoked bacon, prunes & Armagnac with gratin dauphinois gf w/o gratin ** £14.50

FILET DE LOUP AU CRABE, SAUCE NEWBURG Sea bass fillet layered with sautéed mushroom & crab Newburg farce, dry sherry sauce spinach & samphire ragu gf ** £17.00

BOURRIDE DE LOTTE Provençal dish with monkfish tail cooked in a light fish soup finished with basil, saffron roasted cherry tomatoes & garlic with new potatoes gf, df £18.00

CONFIT DE CANARD ET POMMES SARLADAISE Duck leg confit with sautéed potatoes with parsley, garlic & red cabbage gf ** £12.50

FILET DE SAUMON FARCI Scottish salmon fillet stuffed with mushroom duxelle, chive cream sauce & new potatoes ** £12.50

CURRY DE VOLAILLE À L'INDIENNE Spicy silken chicken curry with aged basmati rice gf ** £12.50

TWO COURSE SUNDAY SPECTACULAR

£28.50 per person for 2 courses including sides

CHATEAUBRIAND SAUCE POIVRE VERT Rare roasted head of beef fillet with green peppercorn & Cognac cream sauce & gratin Dauphinois & jardiniere gf **

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CHARLOTTE POIRE BELLE HELENE Vanilla poached pear and dark chocolate charlotte ** £6.50

DESSERTS & FROMAGES

PETITE TARTE TROPEZIENNE A dessert from St Tropez' famous patisserie with orange flower butter brioche filled with a light vanilla chiboust cream v ** £6.75

CHARLOTTE POIRE BELLE HELENE Vanilla poached pear & dark chocolate charlotte ** £6.50

GATEAU AU FROMAGE BLANC ET FETA Wild blue berry, vanilla & feta cheesecake topped with crunchy 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 Bearne & St Marcellin, Roquefort & more £22.50

SIDES

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

JARDINIERE DE LÉGUMES Medley of green vegetables gf, df, v ** £4.00

POMMES MOUSSELINE Buttery mash potato v, gf £3.50

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

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

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) £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 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

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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

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Monkfish tail skinned, Turbot whole or fillets , Red Mullet whole or fillets

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CHAMPAGNE & WINE

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GATEAU AU FROMAGE BLANC ET FETA Wild blue berry, vanilla & feta cheesecake topped with crunchy 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 Bearne & St Marcellin, Roquefort & more £22.50

SIDES

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

JARDINIÈRE DE LÉGUMES Medley of green vegetables gf, df, v ** £4.00

POMMES MOUSSELINE Buttery mash potato v, gf £3.50

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

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

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) £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 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

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MENU

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STARTERS

TERRINE DE JAMBON FUME Smoked ham hock terrine with our pickled vegetables & celeriac rémoulade salad df, gf ** £7.50

GRATIN DE PÉTONCLES AU BEURRE D'AIL Queen scallops in a garlic & parsley butter topped with breadcrumbs ** £9.00

ROGNONS D'AGNEAU SAUCE MOUTARDE New season lambs kidneys on sourdough toast with a mustard sauce ** £6.75

QUENELLE DE CRABE ET CREVETTES, SAUCE CHAMPAGNE A light crab & Greenland prawn quenelle in a creamy Champagne sauce df ** £9.50

MAIN COURSES

FILET D'AGNEAU VERT PRÉS, JUS AU THYM Saddle of lamb fillet topped with a mustard & parsley crust with a lamb & fresh thyme sauce & potato gratin df ** £16.50

LAPIN AUX PRUNEAUX French rabbit leg sauteed with smoked bacon, prunes & Armagnac with gratin dauphinois gf w/o gratin ** £14.50

FILET DE LOUP AU CRABE, SAUCE NEWBURG Sea bass fillet layered with sautéed mushroom & crab Newburg farce, dry sherry sauce spinach & samphire ragu gf ** £17.00

BOURRIDE DE LOTTE Provençal dish with monkfish tail cooked in a light fish soup finished with basil, saffron roasted cherry tomatoes & garlic with new potatoes gf, df £18.00

CONFIT DE CANARD ET POMMES SARLADAISE Duck leg confit with sautéed potatoes with parsley, garlic & red cabbage gf ** £12.50

FILET DE SAUMON FARCI Scottish salmon fillet stuffed with mushroom duxelle, chive cream sauce & new potatoes ** £12.50

CURRY DE VOLAILLE À L'INDIENNE Spicy silken chicken curry with aged basmati rice gf ** £12.50

TWO COURSE SUNDAY SPECTACULAR

£28.50 per person for 2 courses including sides

CHATEAUBRIAND SAUCE POIVRE VERT Rare roasted head of beef fillet with green peppercorn & Cognac cream sauce & gratin Dauphinois & jardiniere gf **

~

CHARLOTTE POIRE BELLE HELENE Vanilla poached pear and dark chocolate charlotte ** £6.50

DESSERTS & FROMAGES

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SIDES

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JARDINIERE DE LÉGUMES Medley of green vegetables gf, df, v ** £4.00

POMMES MOUSSELINE Buttery mash potato v, gf £3.50

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

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

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) £50.00

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Crabe frais | Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 17.50

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Monkfish tail skinned, Turbot whole or fillets , Red Mullet whole or fillets

FUNGHI FEASTING

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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
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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

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GRATIN DE PÉTONCLES AU BEURRE D'AIL Queen scallops in a garlic & parsley butter topped with breadcrumbs ** £9.00

ROGNONS D'AGNEAU SAUCE MOUTARDE New season lambs kidneys on sourdough toast with a mustard sauce ** £6.75

QUENELLE DE CRABE ET CREVETTES, SAUCE CHAMPAGNE A light crab & Greenland prawn quenelle in a creamy Champagne sauce df ** £9.50

MAIN COURSES

FILET D'AGNEAU VERT PRÉS, JUS AU THYM Saddle of lamb fillet topped with a mustard & parsley crust with a lamb & fresh thyme sauce & potato gratin df ** £16.50

LAPIN AUX PRUNEAUX French rabbit leg sauteed with smoked bacon, prunes & Armagnac with gratin dauphinois gf w/o gratin ** £14.50

FILET DE LOUP AU CRABE, SAUCE NEWBURG Sea bass fillet layered with sautéed mushroom & crab Newburg farce, dry sherry sauce spinach & samphire ragu gf ** £17.00

BOURRIDE DE LOTTE Provençal dish with monkfish tail cooked in a light fish soup finished with basil, saffron roasted cherry tomatoes & garlic with new potatoes gf, df £18.00

CONFIT DE CANARD ET POMMES SARLADAISE Duck leg confit with sautéed potatoes with parsley, garlic & red cabbage gf ** £12.50

FILET DE SAUMON FARCI Scottish salmon fillet stuffed with mushroom duxelle, chive cream sauce & new potatoes ** £12.50

CURRY DE VOLAILLE À L'INDIENNE Spicy silken chicken curry with aged basmati rice gf ** £12.50

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DESSERTS & FROMAGES

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SIDES

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JARDINIERE DE LÉGUMES Medley of green vegetables gf, df, v ** £4.00

POMMES MOUSSELINE Buttery mash potato v, gf £3.50

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

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

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) £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

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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

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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

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Corbieres, Lux de Luc, Famille Fabre, Languedoc £24.00

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GRATIN DE PÉTONCLES AU BEURRE D'AIL Queen scallops in a garlic & parsley butter topped with breadcrumbs ** £9.00

ROGNONS D'AGNEAU SAUCE MOUTARDE New season lambs kidneys on sourdough toast with a mustard sauce ** £6.75

QUENELLE DE CRABE ET CREVETTES, SAUCE CHAMPAGNE A light crab & Greenland prawn quenelle in a creamy Champagne sauce df ** £9.50

MAIN COURSES

FILET D'AGNEAU VERT PRÉS, JUS AU THYM Saddle of lamb fillet topped with a mustard & parsley crust with a lamb & fresh thyme sauce & potato gratin df ** £16.50

LAPIN AUX PRUNEAUX French rabbit leg sauteed with smoked bacon, prunes & Armagnac with gratin dauphinois gf w/o gratin ** £14.50

FILET DE LOUP AU CRABE, SAUCE NEWBURG Sea bass fillet layered with sautéed mushroom & crab Newburg farce, dry sherry sauce spinach & samphire ragu gf ** £17.00

BOURRIDE DE LOTTE Provençal dish with monkfish tail cooked in a light fish soup finished with basil, saffron roasted cherry tomatoes & garlic with new potatoes gf, df £18.00

CONFIT DE CANARD ET POMMES SARLADAISE Duck leg confit with sautéed potatoes with parsley, garlic & red cabbage gf ** £12.50

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CURRY DE VOLAILLE À L'INDIENNE Spicy silken chicken curry with aged basmati rice gf ** £12.50

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CHATEAUBRIAND SAUCE POIVRE VERT Rare roasted head of beef fillet with green peppercorn & Cognac cream sauce & gratin Dauphinois & jardiniere gf **

~

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POMMES MOUSSELINE Buttery mash potato v, gf £3.50

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

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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

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MENU

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STARTERS

TERRINE DE JAMBON FUME Smoked ham hock terrine with our pickled vegetables & celeriac rémoulade salad df, gf ** £7.50

GRATIN DE PÉTONCLES AU BEURRE D'AIL Queen scallops in a garlic & parsley butter topped with breadcrumbs ** £9.00

ROGNONS D'AGNEAU SAUCE MOUTARDE New season lambs kidneys on sourdough toast with a mustard sauce ** £6.75

QUENELLE DE CRABE ET CREVETTES, SAUCE CHAMPAGNE A light crab & Greenland prawn quenelle in a creamy Champagne sauce df ** £9.50

MAIN COURSES

FILET D'AGNEAU VERT PRÉS, JUS AU THYM Saddle of lamb fillet topped with a mustard & parsley crust with a lamb & fresh thyme sauce & potato gratin df ** £16.50

LAPIN AUX PRUNEAUX French rabbit leg sauteed with smoked bacon, prunes & Armagnac with gratin dauphinois gf w/o gratin ** £14.50

FILET DE LOUP AU CRABE, SAUCE NEWBURG Sea bass fillet layered with sautéed mushroom & crab Newburg farce, dry sherry sauce spinach & samphire ragu gf ** £17.00

BOURRIDE DE LOTTE Provençal dish with monkfish tail cooked in a light fish soup finished with basil, saffron roasted cherry tomatoes & garlic with new potatoes gf, df £18.00

CONFIT DE CANARD ET POMMES SARLADAISE Duck leg confit with sautéed potatoes with parsley, garlic & red cabbage gf ** £12.50

FILET DE SAUMON FARCI Scottish salmon fillet stuffed with mushroom duxelle, chive cream sauce & new potatoes ** £12.50

CURRY DE VOLAILLE À L'INDIENNE Spicy silken chicken curry with aged basmati rice gf ** £12.50

TWO COURSE SUNDAY SPECTACULAR

£28.50 per person for 2 courses including sides

CHATEAUBRIAND SAUCE POIVRE VERT Rare roasted head of beef fillet with green peppercorn & Cognac cream sauce & gratin Dauphinois & jardiniere gf **

~

CHARLOTTE POIRE BELLE HELENE Vanilla poached pear and dark chocolate charlotte ** £6.50

DESSERTS & FROMAGES

PETITE TARTE TROPEZIENNE A dessert from St Tropez' famous patisserie with orange flower butter brioche filled with a light vanilla chiboust cream v ** £6.75

CHARLOTTE POIRE BELLE HELENE Vanilla poached pear & dark chocolate charlotte ** £6.50

GATEAU AU FROMAGE BLANC ET FETA Wild blue berry, vanilla & feta cheesecake topped with crunchy 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 Bearne & St Marcellin, Roquefort & more £22.50

SIDES

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

JARDINIERE DE LÉGUMES Medley of green vegetables gf, df, v ** £4.00

POMMES MOUSSELINE Buttery mash potato v, gf £3.50

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

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

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) £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 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

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CHAMPAGNE & WINE

Champagne

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ROGNONS D'AGNEAU SAUCE MOUTARDE New season lambs kidneys on sourdough toast with a mustard sauce ** £6.75

QUENELLE DE CRABE ET CREVETTES, SAUCE CHAMPAGNE A light crab & Greenland prawn quenelle in a creamy Champagne sauce df ** £9.50

MAIN COURSES

FILET D'AGNEAU VERT PRÉS, JUS AU THYM Saddle of lamb fillet topped with a mustard & parsley crust with a lamb & fresh thyme sauce & potato gratin df ** £16.50

LAPIN AUX PRUNEAUX French rabbit leg sauteed with smoked bacon, prunes & Armagnac with gratin dauphinois gf w/o gratin ** £14.50

FILET DE LOUP AU CRABE, SAUCE NEWBURG Sea bass fillet layered with sautéed mushroom & crab Newburg farce, dry sherry sauce spinach & samphire ragu gf ** £17.00

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CONFIT DE CANARD ET POMMES SARLADAISE Duck leg confit with sautéed potatoes with parsley, garlic & red cabbage gf ** £12.50

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CURRY DE VOLAILLE À L'INDIENNE Spicy silken chicken curry with aged basmati rice gf ** £12.50

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DESSERTS & FROMAGES

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SIDES

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JARDINIERE DE LÉGUMES Medley of green vegetables gf, df, v ** £4.00

POMMES MOUSSELINE Buttery mash potato v, gf £3.50

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

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

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) £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

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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

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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

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GRATIN DE PÉTONCLES AU BEURRE D'AIL Queen scallops in a garlic & parsley butter topped with breadcrumbs ** £9.00

ROGNONS D'AGNEAU SAUCE MOUTARDE New season lambs kidneys on sourdough toast with a mustard sauce ** £6.75

QUENELLE DE CRABE ET CREVETTES, SAUCE CHAMPAGNE A light crab & Greenland prawn quenelle in a creamy Champagne sauce df ** £9.50

MAIN COURSES

FILET D'AGNEAU VERT PRÉS, JUS AU THYM Saddle of lamb fillet topped with a mustard & parsley crust with a lamb & fresh thyme sauce & potato gratin df ** £16.50

LAPIN AUX PRUNEAUX French rabbit leg sauteed with smoked bacon, prunes & Armagnac with gratin dauphinois gf w/o gratin ** £14.50

FILET DE LOUP AU CRABE, SAUCE NEWBURG Sea bass fillet layered with sautéed mushroom & crab Newburg farce, dry sherry sauce spinach & samphire ragu gf ** £17.00

BOURRIDE DE LOTTE Provençal dish with monkfish tail cooked in a light fish soup finished with basil, saffron roasted cherry tomatoes & garlic with new potatoes gf, df £18.00

CONFIT DE CANARD ET POMMES SARLADAISE Duck leg confit with sautéed potatoes with parsley, garlic & red cabbage gf ** £12.50

FILET DE SAUMON FARCI Scottish salmon fillet stuffed with mushroom duxelle, chive cream sauce & new potatoes ** £12.50

CURRY DE VOLAILLE À L'INDIENNE Spicy silken chicken curry with aged basmati rice gf ** £12.50

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£28.50 per person for 2 courses including sides

CHATEAUBRIAND SAUCE POIVRE VERT Rare roasted head of beef fillet with green peppercorn & Cognac cream sauce & gratin Dauphinois & jardiniere gf **

~

CHARLOTTE POIRE BELLE HELENE Vanilla poached pear and dark chocolate charlotte ** £6.50

DESSERTS & FROMAGES

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SIDES

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

JARDINIERE DE LÉGUMES Medley of green vegetables gf, df, v ** £4.00

POMMES MOUSSELINE Buttery mash potato v, gf £3.50

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

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

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) £50.00

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Monkfish tail skinned, Turbot whole or fillets , Red Mullet whole or fillets

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LA BOULANGERIE

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Sourdough white or brown boule £5.50 Large Couronne £6.50

CHAMPAGNE & WINE

Champagne

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MAIN COURSES

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POMMES MOUSSELINE Buttery mash potato v, gf £3.50

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

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