

MENU

For week commencing 2nd September please order by noon on 4th September for delivery/collection on Friday 6th September. Please email your order to bonjour@thefunghiclub.com

STARTERS

PÂTÉ DE CRABE Smooth crab pâté with a dash of Cognac, sweet pickled gherkins & baguette croutes gf w/out baguette £8.00

SOUPE DE POISSONS MARSEILLAISE Classic Marseille fish soup with croutons & rouille df, gf w/out garnish ** £8.50

COQUILLE ST JACQUES FEUILLETÉ Scottish scallops & samphire in a white wine & shallot cream sauce topped with butter puff pastry in the shell ** £10.00

QUICHE LORRAINE Classic smoked Alsace bacon & Gruyère cheese quiche ** £7.50

MAIN COURSES

ROGNONS DE VEAU À LA MOUTARDE Sautéed veal kidneys in a Pommery mustard sauce with pommes mousseline gf ** £14.00

FILET DE SOLE BONNE FEMME Lemon sole fillets with crevettes in a creamy mushroom & white wine sauce with French beans gf ** £16.50

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

JOUE DE BOEUF A LA GUARDIANNE Slowly braised beef cheeks in red wine & smoked lardons with bitter orange & spices from the Camargue Region, with pomme mousseline gf ** £16.00

BALLOTINE DE PINTADE, SAUCE ESTRAGON ET RAGOUT DE CHAMPIGNONS Guinea fowl supreme stuffed with mushroom duxelle in a creamy tarragon sauce with sautéed chestnut mushrooms gf ** £12.50

QUENELLE DE SAUMON ET CREVETTES AUX FINE HERBES, SAUCE AURORE Salmon & prawn quenelle, creamy tomato & green olive sauce with jardiniere de légumes gf ** £12.50

FILET DE PORC NORMANDE Pork fillet wrapped in Bayonne ham with a roasted apple & cider crème fraîche sauce with pomme mousseline gf ** £12.50

TWO COURSE SUNDAY SPECTACULAR £22.50 per person for 2 courses including side dishes

ROTIE DE CANARD AU CASSIS Boneless duck with an apple stuffing & sharp blackcurrant sauce, accompanied by pommes bataille & haricots vert df, gf **

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PROFITEROLE SAUCE CHOCOLAT Choux bun filled with vanilla cream topped with chocolate glaze & toasted almonds with chocolate sauce v

DESSERTS & FROMAGES

APPLE STRUDEL SAUCE VANILLE Toffeed apples & vanilla wrapped in filo pastry with sauce Anglaise v £5.75

TARTE AU POIRE BOURDALOUE, Classic pear & frangipane tartelette with crème fraîche v ** £6.25

PROFITEROLE SAUCE CHOCOLAT Choux bun filled with vanilla cream topped with chocolate glaze & toasted almonds, chocolate sauce v £5.50

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

POMMES MOUSSELINE Buttery mash potato gf, v £3.50

HARICOT VERT Fine green beans with French butter v, gf ** £4.25

POMMES BATAILLE, sautee potatoes with red onions and rosemary df, gf £3.75

JARDINIÈRE DE LÉGUMES VERT Medley of green vegetables df, gf £4.25

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