

THE FUNGHI CLUB

CLASSICS

STARTERS

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| SOUPE A L'OIGNON Proper French onion soup with Gruyère cheese croûtons | £9.50 |
| SALADE COMPOSÉE Celeriac rémoulade, carottes râpées, œuf mayonnaise, ratatouille & olives with baguette | £9.75 |
| TERRINE DE CAMPAGNE Country pork terrine with green peppercorns, baguette & cornichons | £11.00 |
| PÂTÉ DE FOIE DE VOLAILLE Our smooth chicken liver & Cognac pâté served with cornichons & baguette | £12.00 |
| ESCARGOTS Six Burgundy snails in parsley & garlic butter with baguette | £14.00 |
| QUENELLE DE SAUMON ET CREVETTES A light salmon & prawn mousse served warm with a white wine and tomato cream sauce | £14.75 |
| COCKTAIL D'ÉCREVISSES ET CREVETTES AU PAMPLEMOUSSE Crayfish & prawn cocktail with fresh grapefruit | £14.75 |
| GAMBAS À L'AIL 6 peeled tiger prawns in our garlic & parsley butter with baguette | £15.50 |

MAIN COURSES

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| SALADE DE CHÈVRE CHAUD Warm crottin goat's cheese on baguette croûte with dressed leaves & carotte râpée | £12.00/£16.50 |
| CROQUETTE D'AIGLEFIN Beech smoked haddock & roasted salmon fishcake with baby spinach & crayfish sauce topped with a poached egg | £16.50 |
| CONFIT DE CANARD Slow-cooked duck confit with braised red cabbage & pommes crique | £17.50 |
| GRATIN D'AUBERGINES Roasted aubergines in a rich tomato sauce topped with parmesan & served with a green salad | £17.50 |
| FILET DE CABILLAUD AU FOUR Roasted prime cod fillet topped with a lemon & parsley crumb with pommes crique, haricots vert & our tartare sauce | £18.50 |
| COQ AU VIN Slow-braised corn-fed chicken in red wine with mushrooms & smoked bacon served with gratin dauphinois | £18.50 |
| CASSOULET DE CARCASSONNE Traditional braised bean & pork casserole with Toulouse sausage topped with our duck leg confit & garlic breadcrumbs | £18.75 |
| NAVARIN D'AGNEAU AU BASILIC Classic slow-braised lamb casserole with spring vegetables and tomato, finished with basil pistou, served with pommes crique | £21.00 |
| SALADE DE CRABE Fresh handpicked Pembrokeshire crab with celeriac remoulade, Dijon mayonnaise and salad | £25.00 |

SIDES

ALL £4.75 EACH

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| CAROTTES RÂPÉES Grated carrots with raisins & French vinaigrette |
| CELERIAC RÉMOULADE Grated celeriac with grain mustard mayonnaise |
| GRATIN DAUPHINOIS Sliced layered potatoes cooked with cream & garlic |
| LÉGUMES VERTS Seasonal green vegetables |
| POMMES CRIQUE French potato rosti with cheese & onion |
| RATATOUILLE With aubergines, courgettes, tomatoes & peppers |
| GREEN SALAD Dressed green salad |

BITES & NIBBLES

SELECT 3 FOR £10

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| FRENCH CRISPS & SALTED MIXED NUTS | £4.25 |
| MINI PÂTÉ EN CROÛTE Sliced mini pâté wrapped in pastry with Dijon mustard | £4.25 |
| MINI SAUCISSONS SEC | £4.25 |
| MIXED OLIVES | £4.25 |
| PICKLED MUSHROOMS | £4.25 |
| BAGUETTE WITH FRENCH BUTTER | £4.25 |

CREPES, QUICHES & SOUFFLES

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| SOUFFLÉ AU FROMAGE Our three cheese soufflé served with a green salad | £12.50 |
| SOUFFLÉ AUX CHAMPIGNONS Rich mushroom soufflé dusted with cep powder, with a chive cream sauce | £13.50 |
| QUICHE LORRAINE Classic quiche with Alsace bacon & Gruyere cheese served with a green salad | £14.00 |
| TARTE AU CRABE ET PARMESAN Crab, parmesan & artichoke tart with mayonnaise and a green salad | £15.00 |
| QUICHE À L'OIGNON Onion & walnut quiche served with a green salad | £14.00 |
| CRÊPE AUX FRUITS DE MER Dill-scented crêpe with smoked haddock, queen scallops, crevettes & salmon in a rich lobster sauce topped with Gruyère cheese, served with green salad | £16.50 |

SANDWICHES

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| FRIAND SAUCISSE Pork & sage sausage roll with celeriac rémoulade | £8.95 |
| CROQUE MONSIEUR Sourdough bread & French ham & cheese 'toastie' | £9.95 |
| ARTISAN BAGUETTE WITH BUTTER & DIJON MAYONNAISE Make your own - choose from French cooked ham, grated Gruyère cheese & tomato served with salad | £10.00 |
| FUNGHI BUN Butter brioche bun with sautéed garlic mushrooms & gruyère cheese served with a green salad | £12.50 |
| POULET BAGUETTE Warm corn fed chicken suprême with Dijon mayonnaise & salad | £14.50 |
| STEAK BAGUETTE Thin sirloin steak with 'onion soup baguette' & horseradish cream & green salad | £16.50 |

PLATTERS

SERVED WITH BAGUETTE & CORNICHONS

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| PLATEAU DE CHARCUTERIE Pâté de campagne, Bayonne ham, pork rilette, & mini saucissons | £17.50 |
| PLATEAU DE POISSONS FUMÉ Hand sliced Scottish smoked salmon, Berkshire hot smoked trout fillet and our own smoked cod taramasalata | £18.50 |
| PLATEAU DE FROMAGES A flight of our French cheese from the deli counter - select your favourites | £19.50 |

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information available on request.

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COCKTAILS

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| CHAMPAGNE COCKTAIL Champagne, Brandy, Angostura bitters, sugar | £14.50 | KIR White wine & crème de cassis | £12.00 |
| MIMOSA Champagne & orange juice | £12.00 | KIR ROYALE Champagne & crème de cassis | £14.50 |
| FRENCH 75 Gin, lemon, sugar, Champagne | £14.50 | MARTINI Gin with Noilly Prat | £12.00 |
| | | NEGRONI Gin, Campari, sweet vermouth | £12.00 |

WINE

| WHITE WINE | 12.5cl | 17.5cl | 25cl | Bottle |
|---|--------|--------|--------|--------|
| VERMENTINO SENSAS IGP PAYS D'OC 2024 | £5.50 | £7.75 | £9.50 | £26.00 |
| GRENACHE BLANC VIOGNIER PAYS D'OC LA COLONIE 2024 | £6.75 | £8.00 | £10.00 | £28.50 |
| CHARDONNAY "VIELLES VIGNES" MOULIN D'ARGENT 2023 | £7.00 | £9.00 | £10.50 | £29.50 |
| PICPOUL DE PINET DOMAINE MORIN LANGUEDOC 2023 | £7.50 | £9.50 | £12.00 | £33.50 |
| BOURGOGNE ALIGOTÉ DOMAINE DU PRIEURÉ 2022 | £8.00 | £10.50 | £13.00 | £37.00 |
| VILLA DES NYMPHES, VENTOUX BLANC 2023 MARSANNE ROUSSANE | | | | £39.00 |
| ROSE WINE | 12.5cl | 17.5cl | 25cl | Bottle |
| LA BELLE ETERNELLE, "LANGUEDOC" 2024 | £5.50 | £8.00 | £9.50 | £26.00 |
| REGARD D'ARTISTE ORANGE 2024 | £6.00 | £7.00 | £10.00 | £28.00 |
| RED WINE | 12.5cl | 17.5cl | 25cl | Bottle |
| SYRAH PAYS D'OC LA COLONIE 2024 | £5.50 | £7.75 | £9.50 | £26.00 |
| VIGNERONS ARDECHOIS LES CLASSIQUES 2023 GAMAY | £6.75 | £8.00 | £10.00 | £28.50 |
| PINOT NOIR SENSAS IGP PAYS D'OC 2024 | £7.00 | £9.00 | £10.50 | £29.50 |
| CHATEAU LA GARDERA, BORDEAUX SUPERIEUR 2021 MERLOT | £7.75 | £10.00 | £12.50 | £35.00 |
| CORBIÈRE ORGANIC, LUX DE LUC 2022 CARIGNAN, MOURVÈDRE | £8.50 | £11.00 | £13.50 | £38.00 |
| VILLA DES NYMPHES, VENTOUX ROUGE 2022 GRENACHE SYRAH | | | | £43.00 |
| DESSERT WINE | | | 25cl | Bottle |
| MUSCAT DE BEAUMES DE VENISE DOMAINE DES BERNARDINS 2022 | | | £10.00 | £43.00 |
| CHAMPAGNE & SPARKLING WINES | | | 20cl | Bottle |
| CREMANT D'ALSACE JEAN BAPTISTE ADAM ROSE NV | | | £9.50 | £33.00 |
| CHAMPAGNE VAUBAN FRÈRE NV | | | £12.50 | £43.00 |
| ALL ANGELS SPARKLING ROSÉ | | | | £46.00 |
| WINDING WOOD BRUT RESERVE | | | | £46.00 |

BEER & CIDER

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| IPA 4.5% ABV 33cl | £5.95 |
| MORETTI 4.6% ABV 33cl | £4.50 |
| PERONI 0% 33cl | £3.95 |
| SASSYS CIDER 5.2% ABV 33cl | £5.25 |

APERITIFS & DIGESTIFS

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| ARMAGNAC CHT PELLEHAUT 25ml | £7.00 |
| CALVADOS DOMFRONTAIS VSOP 25ml | £7.00 |
| FONSECA 10YR OLD TAWNY PORT 50ml | £6.95 |
| GRAPPA CROCIANI VINO NOBILE 25ml | £7.00 |
| HINE ANTIQUE XO 25ml | £14.95 |
| MARTIN MILLERS GIN 50ml | £7.50 |
| RICARD 50ml | £6.95 |
| TANQUERAY 0.00% 50ml | £4.50 |
| TANQUERAY GIN 50ml | £6.00 |

SOFT DRINKS

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| CITRON PRESSÉ | £4.25 |
| Freshly squeezed lemon juice with sugar & water (still or sparkling) | |
| FENTIMANS GINGER BEER | £4.50 |
| FEVER TREE | |
| MEDITERRANEAN TONIC | £2.25 |
| SMALL SPARKLING OR STILL BOTTLED WATER | £2.95 |
| FRENCH SYRUPS | £3.95 |
| Served with still or sparkling water. Grenadine, Mint, Orgeat (almond), Blackcurrant, Elderflower | |
| FRESHLY SQUEEZED ORANGE JUICE | £4.75 |
| FUNGHI CLUB CLOUDY APPLE JUICE | £3.75 |
| ORANGINA | £3.95 |

COFFEE & TEA

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| CAFETIERE | £3.95 |
| Our signature coffee is 100% arabica, rich & full bodied with hints of caramel & creamy chocolate | |
| CAPPUCCINO | £3.95 |
| DOUBLE ESPRESSO | £3.95 |
| ESPRESSO | £3.60 |
| HOT CHOCOLATE | £3.95 |
| TEA | £3.95 |
| English Breakfast, Green, Camomile, Lemon balm, Peppermint, Earl Grey | |
| FLAT WHITE | £3.95 |
| LATTE | £3.95 |