

# MENU

For week commencing 29th April please order by noon on 1st May for delivery/collection on Friday 3rd May. Please email your order to [bonjour@thefunghiclub.com](mailto:bonjour@thefunghiclub.com)

## STARTERS

FEUILLETE DE FROMAGE DE CHÈVRE ET ONION CONFIT Thin puff pastry tart with red onion confit & mild St Maure goat's cheese topped with thyme & honey \*\* £8.50

PÂTÉ DE CRABE Smooth crab pâté with a dash of Cognac, sweet pickled gherkins & rye bread gf w/o bread £8.00

SALADE DE CANARD AUX ARTICHAUTS Szechuan pepper confit duck salad with artichokes & toasted cashew nuts with walnut dressing £8.75

TARTE AU ASPERGE ET TRUITE FUMÉE Asparagus & smoked trout tartlet with hollandaise mayonnaise \*\* £9.00

## MAIN COURSES

CURRY DE LOTTE ET CREVETTES A mild coconut milk, monkfish & prawn curry, with kaffir lime leaves & lemon grass with basmati rice gf, df £16.75

FILLET DE SOLE ET ST JACQUES Lemon sole fillet with scallops in a tomato & ginger sauce with steamed Jersey Royals \*\* £18.00

PALERON DE 6 H SAUCE VIGNERONNE 6 hour slow braised beef feather blade in a rich red wine, glazed baby onions & mushroom sauce with potato gratin \*\* £15.50

SUPREME DE VOLAILLE ET PITHIVIER DE HOMARD, SAUCE ARMORICAINE Lemon roasted corn fed chicken supreme & lobster puff pastry pie with a spicy lobster & tomato sauce & French beans \*\* £16.50

MIJOTÉ DE PORC A LA SUAGE Sautéed pork casserole with sage, apricot & chargrilled onions with pomme crique gf, df \*\* £12.50

QUENELLE DE SAUMON ET CREVETTES AUX FINE HERBES, SAUCE AURORE Salmon & prawn quenelle in a creamy tomato & green olive sauce with rice gf \*\* £12.50

BLANQUETTE DE POULET A LA MOUTARDE ET ROMARIN Corn fed chicken casserole with Dijon mustard & rosemary finished with creme fraiche served with new potatoes \*\* £12.50

## TWO COURSE SUNDAY SPECTACULAR

£22.50 per person for 2 courses including sides

DEMI CANARD ROTI AUX CERISES Slow roasted half Barbary boneless duck with a cherry & brandy sauce, green beans & Jersey Royals gf, df \*\*

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SABLÉ BRETONS AUX FRAMBOISES Butter shortbread Breton biscuits layered with fresh raspberries & whipped cream v £6.50

## DESSERTS & FROMAGES

PARIS BREST PRALINÉ Classic Patisserie treat with Praline cream & choux pastry topped with toasted almonds v £5.95

MINI KOUGLOFF AUX FRUITS From Alsace a light butter brioche sponge with a rum syrup & topped with cream & red fruits £7.00

SABLÉ BRETONS AUX FRAMBOISES Butter shortbread Breton biscuits layered with fresh raspberries & whipped cream v £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

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

POMMES CRIQUE Grated potato rosti with gruyère cheese & onion cooked in olive oil gf \*\* £3.95

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) £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](http://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