

MENU

For week commencing 26th August please order by noon on 28th August for delivery/collection on Friday 30th August. Please email your order to bonjour@thefunghiclub.com

STARTERS

GRATIN DE TOURTEAU ET CREVETTES Crab & prawn gratin ** £8.95

TERRINE DE BETTERAVES ROUGE ET FROMAGE DE CHEVRE, VINAIGRETTE A L'HUILE DE NOIX Roasted beetroot & mild goat's cheese terrine with walnut vinaigrette gf, v £6.50

STEAK TARTARE, SALADE DE CRESSON Classic brasserie dish of raw & chopped beef fillet seasoned with capers, Worcestershire sauce & chopped shallots gf, df £10.00

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

MAIN COURSES

DAUBE D'AGNEAU A LA PROVENCALE Slowly braised leg of lamb casserole cooked with carrots, grelot onions, olives & artichokes gf, df ** £15.50

FILET DE COLIN BORDELAISE, COULIS DE TOMATE AU THYM Hake fillet topped with a buttery shallot & parsley crumb in light tomato & thyme sauce with new potatoes ** £14.00

TAGINE D'ENCORNETS Cuttle fish tagine with chick peas, lemon, tomato & saffron rice gf, df ** £13.50

STEAK & KIDNEY PUDDING Steak & kidney pudding with suet pastry, horseradish cream, buttered cabbage & pommes mousseline df w/out cabbage ** £14.00

GRATIN DE POISSONS Fish & smoked fish pie topped with chive mash & green beans gf ** £12.50

LASAGNE AUX CHAMPIGNONS Portobello mushroom bolognese layered with lasagne topped with parmesan cheese sauce ** £12.50

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

TWO COURSE SUNDAY SPECTACULAR £22.00 per person for 2 courses including side dishes

SAUMON EN CROUTES, SAUCE CITRON Scottish salmon fillet & spinach baked in puff pastry with lemon cream sauce, French beans & steamed new potatoes

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GATEAU PRALINÉ AU CHOCOLAT Chocolate sponge with chocolate & Nutella cream ganache topped with crunchy praline glaze v ** £6.25

DESSERTS & FROMAGES

TRIFLE D'ÉTÉ Summer trifle with red berries, vanilla custard, Chantilly cream & toasted almonds £6.50

GATEAU PRALINÉ AU CHOCOLAT Chocolate sponge with chocolate cream ganache topped with crunchy praline glaze v ** £6.25

TARTELETTE AUX FRUITS Summer fruit tartlet with patisserie 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

POMMES MOUSSELINE Buttery mash potato gf, v £3.50

RIZ AU SAFFRAN Saffron rice gf, v £3.00

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

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

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