

PÂTÉ SERVED WITH FRESHLY BAKED BAGUETTE & CORNICHONS

SMOOTH CHICKEN LIVER PARFAIT *gf* £9.50

COARSE COUNTRY TERRINE *df, gf* £9.50

PORK & SAGE SAUSAGE ROLL with celeriac remoulade £8.50

QUICHES & SOUFFLÉS SERVED WARM WITH GREEN SALAD

CLASSIC QUICHE LORRAINE with smoky bacon £9.95

SMOKED SALMON & LEEK QUICHE £9.95

MUSHROOM & PARMESAN QUICHE *v* £9.95

CARAMELISED ONION, WALNUT & GRUYÈRE QUICHE *v* £9.95

LUXURIOUS LOBSTER SOUFFLÉ *gf* £11.50

THREE CHEESE SOUFFLÉ *gf, v* £9.75

SALADES

SALADE DE CHOUFLEUR spicy roasted cauliflower, sweet potato & spinach salad with tahini dressing & toasted pine nuts *ve, gf, df* £8.95

SALADE DE POULET roasted corn-fed chicken suprême with a warm tomato & shallot salad, basil dressing & green leaves *gf* £14

GRATINS SERVED WITH FRESHLY BAKED BAGUETTE

ESCARGOTS six burgundy snails baked with garlic butter *gf* without the baguette £8.50

CRAB brown & white crab in a thermidor sauce topped with breadcrumbs & Gruyère cheese £12.50

PLATTERS SERVED WITH FRESHLY BAKED BAGUETTE & CORNICHONS

PARMA HAM 16-month aged Parma ham, thinly sliced with celeriac rémoulade *gf, df* £14.50

SMOKED FISH hand cut Scottish smoked salmon, hot smoked trout & smoked mackerel pâté £15

CHARCUTERIE coarse Country terrine, bayonne ham, saucisson & rilette *gf* £14

CHEESE Choose from our selection of fine French cheeses

1 piece £5.50, 2 pieces £9.75, 3 pieces £14.25, 4 pieces £17.50

SANDWICHES MADE USING ARTISAN DEMI BAGUETTE WITH FRENCH BUTTER & PREMIUM INGREDIENTS

POULET whole corn-fed roasted chicken supreme with salad & Dijon mayonnaise £12

JAMBON thinly sliced cooked French ham with Dijon mustard £7.50

FROMAGE Gruyère cheese with tomatoes *v* £6.50

THE TFC cooked French ham with Gruyère cheese, sliced tomatoes, Dijon & mayonnaise £7.95

THE FUNGHI BUN brioche bun with sautéed garlic mushrooms topped with Gruyère cheese *v* £8.50

CROQUE MONSIEUR French ham & Gruyère bechamel toasted sourdough, served warm £6.95

SIDES

CAROTTE RAPÉE grated carrot with raisins & vinaigrette *ve, df, gf* £3.95

CELERIAC RÉMOULADE grated celeriac with a grainy mustard mayo *v, df, gf* £3.95

GREEN SALAD with vinaigrette *ve, df, gf* £3.95

GRATIN DAUPHINOIS sliced layered potatoes with cream & garlic *v, gf* £3.95

POMMES CRIQUE thick French potato rosti with cheese & grated onion *v, gf* £3.95

PÂTISSERIE

Your choice of our freshly made patisserie. Take a look in the chiller! £6.75

Available to pre order (48 hours notice) | fresh dressed crab, lobster, lobster thermidor & oysters please ask for more info

Many of our cheeses are from small suppliers where unpasteurised milk is used

PLEASE NOTE THAT SERVICE CHARGE IS NOT INCLUDED

NIBBLES & BITES

BAGUETTE

French butter £3.95

Garlic butter £4.50

BAGUETTE & BEURRE D'ANCHOIS

Baguette with our own

anchovy butter £4.25

TRUFFLE CRISPS £3.50

MINI SAUCISSONS £3.95

MIXED OLIVES £3.95

CHAMPAGNE & SPARKLING

	Bottle	125ml	
Champagne Vauban Frère NV	£39.50	£9.00	
All Angels Sparkling Rosé	£42.00	£11.00	
Cremant d'Alsace Jean Baptiste Adam NV	£28.50	£7.50	
Winding Wood Brut Réserve	£45.00		

WHITE

	Bottle	25cl	17.5cl
Sauvignon Semillon Domaine des Eyssards 2023 Bordeaux	£19.50	£7.00	£6.00
Picpoul de Pinet Domaine Morin 2023 Languedoc	£26.00	£9.50	£7.50
Muscadet le Quinzes 2023 Pays Nantais	£27.00	£10.00	£8.00
Macon Fuissé Domaine Auvigue 2022 Bourgogne	£34.00	£12.00	£9.50
Chablis Vieilles Vignes Alain Gautheron 2020 Chablis	£42.00		

ROSÉ

	Bottle	25cl	17.5cl
Grande Courtade 2023 Provence	£19.50	£7.25	£6.00
Piquepoul Foncalieu 2022 Languedoc	£24.00	£9.00	£7.00
Domaine Fredavelle Coteaux d'Aix en Provence 2022	£32.00		

RED

	Bottle	25cl	17.5cl
Gamay les Classiques Vignerons Ardechois 2023 Ardèche	£19.50	£7.00	£6.00
Carignan les Indigenes organic 2022 Languedoc	£26.00	£9.00	£7.00
Chenas Vignes Pascal Aufranc 2020 Beaujolais	£27.00	£10.25	£8.25
Givry le Haut Colombier Domaine Besson 2020 Bourgogne	£44.00		
Chateauneuf du Pape Domaine du Grand Tinel 2018 Rhone	£55.00		

DESSERT WINE

	Bottle	12.5cl	37.5cl
Muscat de Beaumes de Venise Domaine des Bernardins 2022	£42.00	£8.00	
Pacherenc du Vic Bhil			£18.50

APERITIFS & DIGESTIFS

Ricard 50ml	£6.50
Martin Millers Gin 50ml	£7.00
Tanqueray Gin 50ml	£5.50
Calvados Domfrontais VSOP 25ml	£6.50
Courvoisier XO 25ml	£12.00
Hine Antique XO 25ml	£14.00
Armagnac Cht Pellehaut 10 Year Old 25ml	£6.50
Armagnac Cht Pellehaut 2005 25ml	£9.00
Grappa Crociani Vino Nobile 25ml	£6.50
Calvados Domfrontais 1980 25ml	£14.00
Fonseca 10 Year Old Tawny Port 50ml	£6.00
Graham's Vintage Port 2003 50ml	£10.00
Tanqueray 0.00% 50ml	£4.50

COCKTAILS

Mimosa	£8.95
Classic Champagne cocktail	£12.50
French 75	£9.50
Kir	£10.00
Kir Royale	£12.00
Negroni	£10.00
Martini	£10.00

BEER & CIDER

Moretti 33cl	£4.25
Peroni 0% 33cl	£3.95
The Funghi Club IPA 4.2% ABV 50cl	£5.95
Sassy's Cidre Brut 5.2% 33cl	£4.95

SOFT DRINKS

Freshly squeezed orange juice	£4.50
Funghi Club cloudy apple juice	£3.50
Citron Pressé	£3.95
Freshly squeezed lemon juice with sugar & water (still or sparkling)	
French Syrups	£3.95
served with still or sparkling water	
Grenadine, Mint, Orgeat (almond), Blackcurrant or Elderflower	
Orangina	£3.95
Fever Tree Mediterranean Tonic	£2.25
Fentimans Ginger Beer	£4.50
Filtered chilled still or sparkling water 50cl	£1.00