

THE FUNGHI CLUB
FABULOUS FRENCH FOOD

CLASSICS PRINT MENU

Available every week.

BREADS & CROISSANTS

BROWN SOURDOUGH LOAF
£ 5.95

A crisp and light loaf made locally
by Artisan Bakers

WHITE SOURDOUGH £ 5.95
Large white sourdough loaf,
locally made by Artisan bakers
and great for freezing

ALL BUTTER CROISSANT
£ 2.00

PAIN AU CHOCOLAT £ 2.00

PAIN AUX RAISINS £ 2.00

ALMOND CROISSANT
£ 2.00

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**SOUFFLE AU CRABE ET
CREVETTES**
£ 12.50

Twice baked crab & prawn souffle

**SOUFFLE AU TROIS
FROMAGES**
£ 9.50

Rich three cheese souffle with a
cream sauce GF

ESCARGOTS £ 8.50

6 Burgundy snails in parsley &
garlic butter with baguette

SAUSAGE ROLL £ 7.00
Our extra large pork & sage
sausage roll with celeriac
remoulade

**CREPE AUX FRUITS DE
MER**
£ 12.50

Dill scented crêpe with smoked
haddock, cod, prawns & scallops
in a lobster cream sauce topped
with Gruyère cheese

STEAK & KIDNEY PUDDING
£ 15.00

Steak & kidney pudding with
wholemeal suet pastry, Guinness
gravy & buttered cabbage DF
without cabbage

**CASSOULET DE
CARCASSONNE**
£ 15.00

Traditional braised bean & pork
casserole with Toulouse sausage
topped with our duck leg confit &
garlic breadcrumbs

BOEUF BOURGUIGNON
£ 18.50

Braised beef casserole in pinot
noir with button onions,
mushrooms & smoked bacon
lardons with gratin dauphinois GF

POULET SAUTÉ CHASSEUR
£ 16.50

Corn fed chicken, smoked bacon
lardons & mushrooms in a tomato
& tarragon sauce finished with
Cognac, served with pommes
crique GF

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MOUSSE AU CHOCOLATE £ 6.00

Rich dark chocolate mousse GF

TARTE TATIN £ 7.50

Upside down caramelised apple tart

SEAFOOD

LOBSTER

(650g – 700g) steamed Native
lobster cut in half & served with
Dijon mayo or Lobster Thermidor
GF, DF

Chilled / £40.00
Thermidor / £50.00

CRAB £ 18.50

Browns & white crab meat, hand
picked and served in the shell GF,
DF

MOULES MARINIÈRE

£ 15.00

Classic dish of mussels (1kg),
white wine, garlic & shallots with
baguette. Super simple to cook,
you just need a saucepan with a
lid . Enough for two & should be
consumed within 24 hours GF

LES HUITRES

No 2 Native oysters with shallot
vinegar, Tabasco & baguette.

Minimum order for 12 oysters

Natural / £2.50
Shucked / £3.50

**8 WILD COOKED
CREVETTES**

£ 10.00

with our Dijon mayonnaise GF

SMOKED SALMON £ 5.00

Smoked over oak wood chips and
matured for at least three days
this hand sliced succulent,
creamy melt in the mouth salmon
is a treat at any time of the year.

Priced per 100g, please increase
item numbers for a larger portion
GF

HOT SMOKED TROUT FILLET £ 4.50

Hand filleted before being dry-cured in salt and demerara sugar, slowly cooked over whisky barrel oak chips.
GF DF

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QUICHES

Individual / £8.50, For 4/ £25.00, For 8/£45.00

CHOOSE FROM THE FOLLOWING SELECTION

QUICHE LORRAINE - Classic quiche Lorraine with smoked Alsace bacon & Gruyère cheese

QUICHE A L'OIGNON - Roasted onions, walnut & Gruyère cheese

QUICHE DE SAUMON FUMÉ ET POIREAUX - Smoked salmon & fondant leek quiche

DESSERTS & TARTES

Individual / £7.00, For 4/£25.00, For 8/£45.00

SELECT FROM THE FOLLOWING OPTIONS

TARTE AUX FRAMBOISE - Fresh raspberry tart with crème patissiere

TARTE AU CHOCOLAT - Rich chocolate ganache topped with chocolate shavings

TARTE AU CITRON - Classic sharp and sweet lemon tart

TARTE AUX ABRICOTS ET ARMANDES - Apricot and frangipane tart topped with almonds

MILLEFEUILLE - A patisseries favourite with puff pastry layered with vanilla 'custard' with an icing glaze

ENTREMET - Layers of almond biscuit, chocolate ganache & Chantilly cream with chocolate glaze.

TARTE FINE AUX POMMES - Fine apple and puff pastry tart en bande

SIDES

ROASTED POMMES FRITES

GF, DF, V

£ 3.75

Roasted frites

GRATIN DAUPHINOIS

£ 3.95

Sliced potatoes cooked in cream &
garlic GF, V

BASMATI RICE £ 3.75

Basmati rice

HARICOT VERT £ 4.25

Fine green beans with French
butter V, GF

POMMES CRIQUE £ 3.95

Grated potato rosti with Gruyère
cheese & onion cooked in olive oil

CAROTTES RAPÉES

Grated carrot salad with French
dressing & raisins GF, DF V

Small tub approximately 200g /
£3.00

Medium tub approx 300g / £4.50



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SIDES

CELERIAC REMOULADE

Freshly grated celeriac in a grain mustard mayonnaise. V

Small tub approximately 200g / £3.00

Medium tub approx 300g / £4.50

FRENCH DRESSING £ 3.50

Our very own and completely delicious French dressing. 8oz pot GF, DF, V

CHARCUTERIE & CHEESE

MINI SAUCISSON £ 3.50

Baby saucissons, a perfect mouthful and great for snacking or on a platter. Priced per 100g.

For a larger portion please increase the number of items required

MINI PATE EN CROUTE

£ 4.25

Sliced mini pate wrapped in pastry

PARFAIT DE FOIE DE VOLAILLE

£ 3.50

Rich and super smooth chicken liver parfait. Priced per 100g please indicate amount required.

TERRINE DE CAMPAGNE

£ 3.00

Our coarse country pork pate with green peppercorns.

Priced per 100g. For a larger portion please increase the order quantity

PARMA HAM £ 7.00

Proper Prosciutto di Parma, a delicious cured ham from Italy, unique, artisanal and sliced to order.

Priced per 100g. For a larger portion please increase the order quantity

JAMBON DE BAYONNE

£ 5.00

Rich and rewarding, this air-cured ham from South West France is a gourmet delight. Priced per 100g.

For a larger portion please increase the order quantity

LE CACOUYARD £ 12.50

A soft, cow's milk cheese matured on spruce boards with a distinct walnut flavour. A great and unusual addition to a cheese board. 350g

FOURME D'AMBERT £ 3.00

A semi soft French blue cheese dating back to Roman times. It has a mild, delicate, slightly fruity flavour.

Priced per 100g. For a larger portion please increase the order quantity

BLEU D'AUVERGNE £ 3.00

A rich blue, soft cow's milk cheese. Less strong than Roquefort, this cheese pairs well with sweet wines as well and robust reds. Priced per 100g. For a larger portion please increase the order quantity

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CHARCUTERIE & CHEESE

TOMME DE SAVOIE £ 3.00

A semi-soft cows milk cheese from Savoie with a robust flavour whilst being creamy and nutty. Priced per 100g. For a larger portion please increase the order quantity

AGED COMTÉ £ 4.50

18 months aged, semi hard, cow's milk cheese from Franche-Comte with a buttery, nutty finish. Priced per 100g. For a larger portion please increase the order quantity

SAINT MARCELLIN £ 2.60

A soft & creamy cows milk cheese from the Rhone-Alpes region
80g each

SELLES SUR CHER £ 8.00

An AOP goats milk cheese, soft with a natural mold rind from the Loire valley
150g each

**CROTTIN DE CHAVIGNOL
£ 2.50**

A soft crumbly, mild AOC goat's cheese, perfect for grilling
60g piece

BRIE DE MEAUX £ 4.50

A soft and creamy cow's milk cheese from this designated AOC. Priced per 100g. For a larger portion please increase the order quantity