

THE FUNGHI CLUB

BITES & NIBBLES SELECT 3 FOR £10

FRENCH CRISPS & SALTED MIXED NUTS	V, DF, GF	£4.25
MINI PÂTÉ EN CROÛTE	Sliced mini pâté wrapped in pastry with Dijon mustard	£4.25
MINI SAUCISSENS SEC	DF, GF	£4.25
MIXED OLIVES	VE, DF, GF	£4.25
PICKLED MUSHROOMS	Our own zingy pickled mushrooms VE, GF, DF	£4.25
BAGUETTE WITH FRENCH BUTTER	V	£3.95

CLASSICS

STARTERS

SOUPE A L'OIGNON	Proper French onion soup with Gruyère cheese croûtons GFA	£9.00
CASSOLETTE DE CREVETTES ET PÉTONCLES	Large tiger prawns & queen scallops cooked in garlic butter & cherry tomatoes with baguette GFA	£15.00
TERRINE DE CAMPAGNE	Country pork terrine with green peppercorns, baguette & cornichons GFA	£10.00
PARFAIT DE CHAMPIGNONS	Mushroom parfait with pickled mushrooms & baguette GFA	£10.00
PÂTÉ DE FOIE DE VOLAILLE	Our smooth chicken liver & Cognac pâté served with cornichons & baguette GFA	£10.00
CROQUETTE DE SAUMON	Salmon & dill fish cake with mustard mayonnaise & green salad	£9.00/£16.00
ESCARGOTS	Six Burgundy snails in parsley & garlic butter with baguette GFA	£12.00

MAIN COURSES

BOEUF BOURGUIGNON	Braised beef casserole in pinot noir with button onions, mushrooms & smoked lardons served with gratin dauphinois GF	£21.00
CASSOULET DE CARCASSONNE	Traditional braised bean & pork casserole with Toulouse sausage topped with our duck leg confit & garlic breadcrumbs GFA, DF	£17.50
FILET DE DORADE	Roasted sea bream fillet with green salad & aioli DF, GF	£16.50
GRATIN DE CRABE	A rich crab Thermidor gratin with baguette GFA	£16.50
HACHIS PARMENTIER DE CANARD	Pork & confit duck ragout topped with buttery mashed potato GF	£15.00
POULET SAUTÉ CHASSEUR	Corn fed chicken, smoked lardons & mushrooms in a tomato & tarragon sauce finished with Cognac, served with pommes crique GF	£17.50
STEAK & KIDNEY PUDDING	Traditional mustard suet steak & kidney pudding with horseradish cream & a rich red wine gravy, served with green vegetables	£17.00
FILET D'AIGLEFIN	Beech smoked haddock fillet on pommes crique with a Meaux mustard cream & a poached egg GF	£18.50
RAGOUT DE CHAMPIGNONS	Sautéed portobello mushrooms, celeriac & roasted black garlic in a smoked paprika & red wine sauce with green salad Ve, GF, DF	£16.50

DESSERTS

Look in the chiller for a wide range of French patisserie

MOUSSE AU CHOCOLAT	Rich dark chocolate mousse GF	£7.00
TARTE AU CITRON	Sharp lemon tart	£7.00
TARTE TATIN	Caramelised upsidedown apple tart V	£7.00
CRÈME BRÛLÉE	Caramelised set vanilla custard V, GF	£7.00

SIDES

£4.25

CAROTTE RÂPÉES	Freshly grated carrots with raisins & French vinaigrette VE, V, DF, GF
CELERIAC RÉMOULADE	Freshly grated celeriac with grain mustard mayonnaise V, DF, GF
GRATIN DAUPHINOIS	Sliced layered potatoes cooked with cream & garlic V, GF
LÉGUMES VERT	Seasonal green vegetables VE, V, DF, GF
POMMES CRIQUE	French potato rosti with cheese & onion V, GF
RATATOUILLE	Provençal vegetable casserole with aubergines, courgettes, tomatoes & peppers VE, V, DF, GF
GREEN SALAD	Dressed green salad VE, V, DF, GF

CREPES, QUICHES & SOUFFLES

CRÈPE 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	£16.00
CRÈPE AUX CHAMPIGNONS DES BOIS	Light crêpe filled with sautéed wild & cultivated mushrooms in Gruyère bechamel topped with cream & served with green salad V	£12.95
QUICHE LORRAINE	Classic quiche with Alsace bacon & Gruyère cheese served with green salad	£12.50
QUICHE AU SAUMON ET POIREAU	Roasted salmon & fondue leek quiche served with green salad	£14.00
QUICHE À L'OIGNON	Onion & walnut quiche served with a green salad V	£12.50
SOUFFLÉ AU FROMAGE	Our twice baked three cheese soufflé served with green salad V, GF	£11.75
SOUFFLÉ AU CRABE ET CREVETTES	Twice baked crab & prawn soufflé served with green salad GF	£15.00

SALADS & SANDWICHES

SALADE DE CHÈVRE CHAUD	Warm crottin goat's cheese on baguette croute with dressed leaves & carrot rapée V, GFA	£9.50/£15.00
SALADE DE COURGE ET OIGNON ROUGE	Roasted butternut squash, red onion, peppers & roasted shiitake mushrooms topped with pecan nuts & pumpkin seeds on dressed green leaves VE, DF, GF	£9.50/£15.00
SALADE DE CRABE	Hand picked dressed crab with celeriac remoulade, Dijon mayonnaise, mixed leaves & baguette DF, GFA	£22.00
ARTISAN BAGUETTE WITH BUTTER & DIJON MAYONNAISE	Make your own - choose from French cooked ham, grated Gruyère cheese, mustard, mayonnaise & tomato	£9.50
FUNGHI BUN	Butter brioche bun with sautéed garlic mushroom & Gruyère cheese V	£11.50
POULET BAGUETTE	Warm corn fed chicken suprême with Dijon mayonnaise DF	£12.50
STEAK BAGUETTE	Thin sirloin steak with "onion soup baguette" & horseradish cream	£16.50
CROQUE MONSIEUR	Sourdough bread & French ham & cheese 'toastie'	£8.95
FRIAND SAUCISSE	Pork & sage sausage roll with celeriac rémoulade	£8.95

PLATTERS

served with baguette & cornichons

PLATEAU DE CHARCUTERIE	Pâté de campagne, Bayonne ham, pork rilette & mini saucissons DF, GFA	£15.50
PLATEAU DE FROMAGES	A flight of our French cheese from the deli counter - select your favourites GFA	£16.00
PLATEAU DE POISSONS FUMÉ	Hand sliced Scottish smoked salmon, Berkshire hot smoked trout fillet, smoked mackerel fillet & horseradish cream GFA	£16.50
PLATEAU VEGETARIEN	Celeriac rémoulade, carrot & raisin salad, ratatouille, pickled mushrooms & green salad V, DF, GFA	£13.50

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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CHAMPAGNE & SPARKLING WINES

	Bottle	20cl
CREMANT D'ALSACE JEAN BAPTISTE ADAM ROSE NV	£32.00	£9.00
CHAMPAGNE VAUBAN FRÈRE NV	£42.00	£12.00
ALL ANGELS SPARKLING ROSÉ	£45.00	
WINDING WOOD BRUT RESERVE	£45.00	

COCKTAILS

CHAMPAGNE COCKTAIL £12.95			
MIMOSA	£8.95	KIR ROYALE	£13.50
FRENCH 75	£11.00	MARTINI	£12.00
KIR	£11.00	NEGRONI	£12.00

WHITE WINE

	Bottle	25cl	17.5cl	12.5cl
PARDINA CHARDONNAY, ZAFIRO 2023	£22.00	£8.00	£6.50	£4.50
CHARDONNAY "VIELLES VIGNES" MOULIN D'ARGENT 2023	£28.50	£10.00	£7.50	£5.25
PICPOUL DE PINET DOMAINE MORIN LANGUEDOC 2023	£32.50	£11.50	£8.75	£6.50
BOURGOGNE ALIGOTÉ DOMAINE DU PRIEURÉ 2022	£36.00	£12.50	£10.00	£7.50
VILLA DES NYMPHES, VENTOUX BLANC 2023 MARSANNE ROUSSANE	£38.00			

ROSE WINE

	Bottle	25cl	17.5cl	12.5cl
LA BELLE ETERNELLE, "LANGUEDOC" 2024	£25.00	£9.00	£7.50	£5.00
REGARD D'ARTISTE ORANGE 2024	£27.00	£9.50	£6.50	£5.50

RED WINE

	Bottle	25cl	17.5cl	12.5cl
VIGNERONS ARDECHOIS LES CLASSIQUES 2023 GAMAY	£27.50	£9.50	£7.50	£4.95
L'ARTISTE, VIN DE FRANCE, LOIRE VALLEY 2024 PINOT NOIR	£28.00	£8.75	£7.00	£5.25
CHATEAU LA GARDERA, BORDEAUX SUPERIEUR 2021 MERLOT	£34.00	£12.00	£9.50	£6.00
CORBIÈRE ORGANIC, LUX DE LUC 2022 CARIGNAN, MOURVÈDRE	£37.00	£14.00	£10.00	£7.50
VILLA DES NYMPHES, VENTOUX ROUGE 2022 GRENACHE SYRAH	£42.00			

DESSERT WINE

	Bottle
MUSCAT DE BEAUMES DE VENISE DOMAINE DES BERNARDINS 2022	£42.00

BEER & CIDER

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

APERITIFS & DIGESTIFS

ARMAGNAC CHT PELLEHAUT 25ml	£7.00
CALVADOS DOMFRONTAIS VSOP 25ml	£7.00
FONSECA 10 YEAR 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

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 WATER BOTTLED	£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

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