

CAFÉ DU SOLEIL

Dairy Free Menu

Four Ducks 7.95

Duck Mousse, rillettes, smoked breast and scratching's, balsamic beetroot pickle, focaccia – *Request no duck mousse, extra rillettes etc*

Aubergine Gratin £6.95

Request vegan cheese or ratatouille (dairy and lactose free)

Crispy Calamari Salad 7.95

Chilli ginger vinaigrette, rocket and furikake

Shitake Mushroom Spring Roll 6.95

Lettuce, herbs and chilli wraps, ponzu wasabi dipping sauce

Beef Carpaccio 7.95

Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil – *Request no parmesan and pecorino (sheep's milk) instead or no cheese*

Salmon and Crab Fried "Sushi" 8.95

Fresh salmon, crab, rocket, nori in tempura batter. Wasabi soy dipping sauce

Seared Local Scallops and Chorizo 10.95

Broccoli, béarnaise sauce, crispy "seaweed" – *request pancetta instead of chorizo and no béarnaise*

Duck Confit £14.95

Celeriac potato mash, red wine sauce
Instead ask for spiced ratatouille and duck fat chips

Moules Frites 14.50

Shetland Isle Mussels cooked in wine, cream and herbs. Chips cooked in duck fat, saffron aioli - *Request olive oil and tomato instead of cream and butter*

Aubergine Fettuccine 11.50

Stirfried aubergines, tomato napolitana, basil, pecorino (sheep's milk)

Crab Fettuccine 14.95

White crab, garlic, chilli, white wine, tomato and cream – *Request no cream*

Wood Roast Squash Risotto 14.95

Roast squash, sage pesto, parsnip chips, parmesan.
Request pecorino cheese (sheep's milk) instead of parmesan and no pesto

Cauliflower, Herb and Chilli Pancakes 13.95

Beluga lentil stew, Provençale roast tomato, feta (sheep's milk), sprouting broccoli, salsa verde.

Homemade Fettuccine and Venison Ragù 13.50

Venison slow cooked with red wine, pancetta, tomato and thyme. Parmesan – *Request pecorino (sheep's milk) instead of parmesan*

Macadamia Crusted Cod £17.95

Prawns, seafood cream reduction, crushed new potatoes, slow roast tomatoes, greens. *Request salsa verde instead of cream reduction and olive oil instead of butter with potatoes.*

Duo of Kentish Lamb £16.95

Crispy lamb katsu, slow cooked lamb rendang with coconut and lemongrass, green herb rice, pickles and mango salsa.

Slow Roast Pork Belly £16.95

Black bean glaze, sticky shitake rice, spicy kimchi salad, sake and pork jus, five spice crackling

Rump, Fillet or Ribeye Steak £20.95 / 25.95 / 27.95

Rocket salad, chips cooked in duck fat. *Request no sauce and no parmesan on the salad pecorino instead (sheep's milk)*

Daily Fish Special

Please check with your waiter as this changes daily

Chicken Avocado Salad 10.95

Miso sesame chicken, pancetta, salad leaves, cherry tomatoes, creamy wasabi dressing, focaccia

Roast Beetroot and Goat's Cheese Salad 9.95

Salad leaves, candied pecans, french vinaigrette, focaccia

Salmon Salad 11.95

Home smoked salmon, crispy salmon and crab roll, avocado aioli, salad leaves, cherry tomatoes, creamy wasabi dressing. Focaccia.

Veggie Burger 9.95

Cauliflower & herb pancakes, mozzarella, salad, smoked chilli aioli, in a homemade brioche bun. Chips or salad. *Request no mozzarella and a gluten free (also dairy free) bun instead of the brioche.*

Rump Steak Burger 12.95

Melted mozzarella, parma ham, smoked chilli aioli, salad, in a homemade brioche sesame bun. Chips or salad. *Request no mozzarella and a gluten free (also dairy free bun).*

Grilled Chicken Sandwich 10.95

Melted mozzarella, parma ham, bearnaise sauce, salad, in a homemade brioche bun. Chips or salad. *Request no mozzarella, no béarnaise and a gluten free (also dairy free) bun.*

Wood Fired Pizzas

Any wood fired Pizza apart from the Mushroom and truffle oil, Harissa lamb, smoked salmon, served with vegan cheese or no cheese



Lemon Sorbet 6.95

Request no biscuits (sorbet does contain milk protein)

Wood roast pineapple spiced rum syrup £6.95

Valrohna Dark Chocolate Mousse 6.95

Cream, cherries in eau de vie – *Request no cream*

***If you have any other food allergies, please check with us before ordering.
10% service will be added to tables of 6 or more.***

CAFÉ DU SOLEIL

Gluten Free Menu

Four Ducks 7.95

Duck Mousse, rillettes, smoked breast and scratchings, balsamic beetroot pickle, focaccia – *Request gluten free bread and no scratching*

Aubergine Gratin 6.95

Parmesan, mozzarella, basil, tomato sauce, extra virgin olive oil – *Request no breadcrumb topping*

Beef Carpaccio 7.95

Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil – *Request no soy dressing, olive oil instead*

Salmon and Crab Fried “Sushi” 8.95

Fresh salmon, crab, rocket, nori in tempura batter. Wasabi soy dipping sauce – *Request no tempura and no soy*

Seared Local Scallops and Chorizo 10.95

Broccoli, béarnaise sauce, crispy “seaweed” – *Request rocket instead of crispy seaweed*

Moules Frites 14.50

Shetland Isle Mussels cooked in wine, cream and herbs. Chips cooked in duck fat, saffron aioli – *Request gluten free chips instead of regular*

Wood Roast Squash Rissotto 14.95

Roast Squash, sage pesto, parsnip crisps and parmesan

Cauliflower, Herb & Chilli Pancakes 13.95

Beluga lentil stew, provençale roast tomato, feta, sprouting broccoli, salsa verde.

Chicken Saltimbocca 15.95

Panfried chicken breast with Parma ham, sage, leak and tarragon cream sauce, macadamia crusted parmesan risotto cake, greens – *Request mash instead of the risotto cake*

Seared Kentish Lamb 16.95

Yoghurt, garlic and lemon marinated lamb steak, ratatouille, chips – *Request gluten free chips*

Twice Cooked Brisket of Beef 16.95

Braised in red wine then wood roasted. Bourignonne sauce, truffled macaroni cheese – *Request mash instead of mac cheese*

Rump, Fillet or Ribeye Steak 20.95 / 25.95 / 27.95

Rocket salad, chips cooked in duck fat, or truffled parmesan fries + **1.95** and one of the following sauces: green peppercorn, béarnaise – *Request gluten free chips instead of regular*

Macadamia Crusted Cod 17.95

Crushed new potatoes, butter cream sauce, oven roasted tomatoes, greens.
Request oven roasted cod with no crust

Grilled chicken sandwich £10.95

Melted mozzarella, parma ham, bearnaise sauce, salad, in a homemade brioche bun, chips or salad. *Request gluten free chips (or salad) and gluten free bun.*

Rump steak burger £12.95

melted mozerella, parma ham, smoked chilli aoli, salad in a homemade brioche bun chips or salad. *Request gluten free bun and gluten free chips (or salad)*

Veggie Burger 9.95

Cauliflower & herb pancakes, mozzarella, salad, smoked chilli aioli, in a homemade brioche bun. Chips or salad *request gluten free bun and gluten free chips (or salad)*

Duck Confit £14.95

Celeriac potato mash, red wine sauce
Instead ask for ratatouille and gluten free chips

Daily Fish Special

Please check with your waiter as this changes daily

Roast Beetroot and Goat's Cheese Salad 9.95

Salad leaves, candied pecans, vinaigrette, focaccia – *Request no bread and no crumb coating on cheese*

Chicken Avocado salad 10.95

Miso sesame chicken, pancetta, salad leaves, cherry tomatoes, creamy wasabi dressing focaccia.
Request vinaigrette instead of wasabi dressing, no glaze on chicken and gluten free bread not focaccia.

Vanilla Crème Brule 6.95**Ice Creams and Sorbets 6.95**

Various flavours – *Request no biscuits*

Wood Roast Pineapple 6.95

Coconut ice cream, crushed biscotti – *Request no biscotti*

Valrohna Dark Chocolate Mousse 6.95

Cream, cherries in eau de vie

Chocolate orange praline cake £6.95

Warm chocolate sauce, fresh whipped cream

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CAFÉ DU SOLEIL

Nut Free Menu

The only items on the menu that are **NOT** suitable for nuts allergies are the following:

Macadamia Crusted Cod 17.95

Crushed new potatoes, butter cream sauce, Provençale roast tomato and greens.
Request oven roasted cod with no crust

Chicken Saltimbocca 15.95 – *Request mashed potatoes instead of the risotto cake*

Roast Beetroot and Goat's Cheese Salad 9.95 – *Request no pecans and no nut crumb on the cheese*

Sticky Toffee Pudding 6.95

Frangipane cherry Tart 6.95

Chocolate Cake 6.95

Wood roast pineapple 6.95 -*request no crushed biscuits*

All other dishes are nut free, although are of course prepared in a kitchen that handles nuts.

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