

CAFÉ DU SOLEIL

STARTERS	SET MENU	WOOD FIRED PIZZAS
<p>Four Ducks 7.50 Duck mousse, rilette, home smoked breast, scratchings, balsamic beetroot pickle, focaccia.</p> <p>Mixed Platter For Two 18.95 Home smoked salmon, celeriac & horseradish remoulade, brown shrimp croquettes, duck rillette, beetroot pickle, Parma ham baked camembert, shitake spring rolls, olives tempura courgettes, salsa romesco, focaccia.</p> <p>Crispy Calamari Salad 7.95 Chilli ginger vinaigrette, rocket, furikake.</p> <p>Aubergine Gratin 6.95 Parmesan, mozzarella, basil, tomato sauce, extra virgin olive oil.</p> <p>Shitake Mushroom Spring Roll 6.50 Lettuce, herbs and chilli wraps, ponzu wasabi dipping sauce.</p> <p>Beef Carpaccio and Parmesan 7.50 Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil.</p> <p>Salmon and Crab Fried "Sushi" 8.95 Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, soy sauce.</p> <p>Seared Local Scallops and Chorizo 10.95 Broccoli, bearnaise sauce, crispy "seaweed".</p>	<p>12.00 to 6.30pm daily</p> <p>2 Courses 14.95 3 Courses 18.95</p> <p>Beef Carpaccio Aubergine Gratin Crispy Calamari Salad ~ Moules Frites Fettuccine, Venison Ragu Fettuccine, Butternut & Spinach Cream Sauce Duck Confit, Boulangère Potatoes, Red Wine Sauce Any Wood Fired Pizza Porcini & Mushroom Risotto ~ Sticky Toffee & Pecan Pudding Orange Ginger Cheesecake Amaretto Crème Brûlée</p>	<p>Margarita 8.95 Tomato, mozzarella, extra virgin olive oil, oregano, basil.</p> <p>Harissa Lamb 10.95 Red onion confit, feta, tomato, mozzarella, spinach & spiced coriander yoghurt.</p> <p>Smoky Pulled Pork 11.95 Barbecue sauce, mozzarella, red onion confit, tomato, mango salsa.</p> <p>Parma Ham & Gorgonzola 12.95 Mozzarella, rocket, tomato, olive oil, Parmesan.</p> <p>Wood Roast Vegetables 10.95 mozzarella, tomato, goat's cheese, rocket fresh chilli, pesto dressing.</p> <p>Garlic Mushrooms & Truffle oil 9.95 Mozzarella, tomato, parsley.</p> <p>Fiorentina 10.95 Free range egg, spinach, goats cheese', parmesan, pine nuts, tomato, mozzarella.</p> <p>Basil Chicken 10.95 Roast peppers, tallegio cheese, mozzarella, tomato & red onion confit.</p> <p>Pepperoni & Lombardi Chilli 10.95 Mozzarella, tomato, oregano.</p>
	CHILDREN'S MAINS	
	<p>All at 5.95 including a soft drink or juice. Any of our Pizzas. Chicken vegetable risotto. Macaroni cheese. Chicken breast, chips, cherry tomatoes.</p>	
	FUNCTION ROOM	
	<p>Private dining and bespoke menus available for parties of up to 60 people.</p>	

MAINS	SALADS & SANDWICHES
<p>Fettuccine & Roast Butternut Squash 10.95 Homemade pasta, spinach, pine nuts, creme fraiche & parmesan.</p> <p>Moules Frites 13.95 Shetland Isle mussels cooked in wine, cream & herbs, chips cooked in duck fat. Saffron aioli.</p> <p>Spinach & Green Chilli Pancakes 12.95 Beluga lentil stew, provençale stuffed tomato, feta, sprouting broccoli, minty salsa verde</p> <p>Porcini & Mushroom Risotto 13.95 Finished with farmhouse cheddar or parmesan, parsley and a garlic roasted portabello mushroom.</p> <p>Fettuccine & Venison Ragu 12.95 Homemade pasta, venison slow cooked with red wine, pancetta, tomato & thyme. Parmesan.</p> <p>Chicken Saltimbocca 14.95 Pan fried breast with parma ham, sage, leek & tarragon cream sauce, macadamia crusted parmesan risotto cake, greens.</p> <p>Wood Roast Cod 17.95 Local cod topped with creamy brown shrimp gratin Stir fried udon noodles, soy wasabi butter sauce.</p> <p>Seared Kentish Lamb 16.95 Yogurt, garlic & lemon marinated leg steak, spiced ratatouille, boulangère potatoes, minty salsa verde.</p> <p>Twice Cooked Brisket of Beef 16.95 Braised in red wine then wood roasted, Bourgignonne sauce. Truffled macaroni cheese.</p> <p>Teriyaki Duck Breast 17.95 Miso Bordelaise sauce, leek potato cake, sprouting broccoli.</p> <p>Slow Roast Pork Belly 15.95 Black bean glaze, sticky shitake rice, spicy kimchi salad, sake & pork jus, five spice crackling.</p> <p>Rump Steak 250g 20.95 Fillet Steak 225g 25.95 Ribeye Steak 400g 27.95 Rocket salad, chips cooked in duck fat, or truffled parmesan fries + 1.95 & one of the following sauces: green peppercorn, bearnaise or red wine.</p>	<p>Rump Steak Burger 12.95 Melted mozzarella, parma ham, smoked chilli aioli, salad, in a homemade brioche sesame bun. Chips or salad.</p> <p>Grilled Chicken Sandwich 10.95 Melted mozzarella, parma ham, bearnaise sauce, salad, in a homemade brioche bun. Chips or salad.</p> <p>Chicken Avocado Salad 10.95 Miso sesame chicken, pancetta, salad leaves, cherry tomatoes, pesto vinaigrette. Focaccia.</p> <p>Roast Beetroot & Goat's Cheese Salad 9.95 Salad leaves, candied pecans, pesto vinaigrette. Focaccia.</p> <p>Salmon Trio Salad 11.95 Salmon rillette, smoked salmon, crispy salmon and crab roll, salad leaves, cherry tomatoes, creamy wasabi dressing. Focaccia.</p>
	SIDES
	<p>At 2.95 Rosemary foccacia Marinated olives Chips cooked in duck fat Garlic mushrooms</p> <p>At 3.95 Truffled macaroni cheese</p> <p>Garlic flat bread Wood roast spiced ratatouille Mixed salad Seasonal greens Truffled parmesan fries</p>
	DESSERTS
	<p>Sticky Toffee And Pecan Pudding 6.95 Whipped cream. Add vanilla ice cream +1.00</p> <p>Orange & Stem Ginger Cheesecake 6.95 Mascarpone, caramelised oranges.</p> <p>Wood Roast Pineapple 6.95 Spiced rum syrup, crushed biscotti, coconut ice cream.</p> <p>Frangipane Plum Tart 6.95 Red fruit coulis, cream.</p> <p>Chocolate Orange Praline Cake 6.95 Warm chocolate sauce, fresh whipped cream.</p> <p>Ice Cream - Various Flavours 6.95</p> <p>Wood Fired Alaska for 2 12.95 Home made banana bread, Madagascan vanilla ice cream, topped with meringue. Red fruit and wine compote.</p> <p>Amaretto Crème Brûlée 6.95</p> <p>Valrohna Dark Chocolate Mousse 6.95 Cream, cherries in eau de vie.</p>

Fish Special - See Blackboard

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