

CAFÉ DU SOLEIL

Dairy Free Menu

Four Ducks 7.50

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

Crispy Calamari Salad 7.95

Chilli ginger vinaigrette, rocket and furikake

Shitake Mushroom Spring Roll 6.50

Lettuce, herbs and chilli wraps, ponzu wasabi dipping sauce

Beef Carpaccio 7.50

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

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 aioli instead of béarnaise and pancetta instead of chorizo*

Fritto Misto 7.95

Tempura prawns, mussels and aubergine, avocado aioli, romesco salsa

Moules Frites 13.95

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 9.95

Stirfried aubergines, tomato napolitana, basil, pecorino

Crab Fettuccine 13.95

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

Risotto Primavera 13.95

Asparagus, courgette, pea, spinach and mint. Finished with local Ashmore or parmesan, parsley. Garlic cream cheese stuffed courgette tempura flower – *Request pecorino cheese (sheep's milk) instead and no stuffing for the tempura flower*

Homemade Fettucicne and Venison Ragu 12.95

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

Wood Roast Cod 17.95

Marinated in miso sake glaze, creamy coconut mussel curry, stirfried udon noodles and greens

Slow Roast Pork Belly 15.95

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*

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.

Lemon Sorbet 6.95

Request no biscuits

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 7.50

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

Aubergine Gratin 6.95

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

Beef Carpaccio 7.50

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 13.95

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

Risotto Primavera 13.95

Asparagus, courgette, pea, spinach and mint. Finished with local Ashmore or parmesan, parsley. Garlic cream cheese stuffed courgette tempura flower – *Request no tempura courgette flower*

Chicken Saltimbocca 14.95

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*

Teriyaki Duck Breast 17.95

Stir fried sprouts and greens with pancetta and spicy bean sauce. Grilled polenta, shitake mushroom and muscat wine jus.

Seared Kentish Lamb 16.95

Yoghurt, garlic and lemon marinated lamb steak, spiced ratatouille, celeriac potato croquettes, minty salsa verde – *Request mash instead of croquettes*

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 mash instead of 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, pesto vinaigrette, focaccia – *Request no bread and no crumb coating on cheese*

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

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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:

Fritto Misto – *Request no romesco salsa*

Chicken Saltimbocca – *Request mashe potatoes instead of the risotto cake*

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

Sticky Toffee Pudding

Frangipane Tarte Tartin

Chocolate Cake

Pistachio Ice Cream

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

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