

# CAFÉ DU SOLEIL

STARTERS	SET MENU	WOOD FIRED PIZZAS
<p><b>Four Ducks</b> 7.50 Duck mousse, rillette, home smoked breast, scratchings, balsamic beetroot pickle, focaccia.</p> <p><b>Fritto Misto</b> 7.95 Tempura prawns, mussels &amp; aubergine, avocado aioli, romesco salsa.</p> <p><b>Crispy Calamari Salad</b> 7.95 Chilli ginger vinaigrette, rocket, furikake.</p> <p><b>Aubergine Gratin</b> 6.95 Parmesan, mozzarella, tallegio, basil, tomato sauce, extra virgin olive oil.</p> <p><b>Shitake Mushroom Spring Roll</b> 6.50 Lettuce, herbs and chilli wraps, ponzu wasabi dipping sauce.</p> <p><b>Beef Carpaccio and Parmesan</b> 7.50 Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil.</p> <p><b>Salmon and Crab Fried "Sushi"</b> 8.95 Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, soy sauce.</p> <p><b>Seared Local Scallops and Chorizo</b> 10.95 Broccoli, bearnaise sauce, crispy "seaweed".</p> <p><b>Crab &amp; Kentish Cheese Tart</b> 7.95 White and brown crab meat, local Ashmore cheese. Avocado aioli, radish salad.</p>	<p><b>12.00 to 6.30pm daily</b></p> <p><b>2 Courses 14.95</b> <b>3 Courses 18.95</b></p> <p><b>Beef Carpaccio</b> <b>Aubergine Gratin</b> <b>Crispy Calamari Salad</b></p> <p>~</p> <p><b>Moules Frites</b> <b>Fettuccine, Venison Ragu</b> <b>Fettuccine, aubergine napolitana</b> <b>Duck Confit, celeriac potato mash, Red Wine Sauce</b> <b>Any Wood Fired Pizza</b> <b>Risotto Primavera</b></p> <p>~</p> <p><b>Sticky Toffee &amp; Pecan Pudding</b> <b>Orange Ginger Cheesecake</b> <b>Vanilla Crème Brûlée</b></p>	<p><b>Margarita</b> 8.95 Tomato, mozzarella, extra virgin olive oil, oregano, basil.</p> <p><b>Harissa Lamb</b> 11.95 Red onion, feta, tomato, mozzarella, spiced coriander yoghurt.</p> <p><b>Home Smoked Salmon</b> 13.95 Camembert, horseradish mascarpone, mozzarella, red onion, tomato, rocket.</p> <p><b>Smoky Pulled Pork</b> 11.95 Barbecue sauce, mozzarella, red onion confit, tomato, mango salsa.</p> <p><b>Parma Ham &amp; Gorgonzola</b> 12.95 Mozzarella, rocket, tomato, olive oil, Parmesan.</p> <p><b>Wood Roast Vegetables</b> 10.95 mozzarella, tomato, goat's cheese, rocket fresh chilli, pesto dressing.</p> <p><b>Garlic Mushrooms &amp; Truffle oil</b> 9.95 Mozzarella, tomato, parsley.</p> <p><b>Fiorentina</b> 10.95 Free range egg, spinach, goats cheese, parmesan, pine nuts, tomato, mozzarella.</p> <p><b>Basil Chicken</b> 10.95 Roast peppers, tallegio cheese, mozzarella, tomato &amp; red onion confit.</p> <p><b>Pepperoni</b> 10.95 Mozzarella, tomato, oregano.</p>
	<p><b>CHILDREN'S MAINS</b></p> <p><b>All at 5.95 including a soft drink or juice.</b> Any of our Pizzas. Chicken vegetable risotto. Macaroni cheese. Chicken breast, chips, cherry tomatoes.</p>	
	<p><b>FUNCTION ROOM</b></p> <p>Private dining and bespoke menus available for parties of up to 60 people.</p>	

MAINS	SALADS & SANDWICHES
<p><b>Homemade Egg Fettuccine</b></p> <p><b>Stir Fried aubergine</b>, tomato Napolitana, basil, pecorino. 10.95</p> <p><b>Venison ragu</b> with red wine, pancetta, thyme, parmesan. 12.95</p> <p><b>Fresh Crab</b> with garlic, chilli, white wine, tomato &amp; cream 13.95</p> <p><b>Moules Frites</b> 13.95 Shetland Isle mussels cooked in wine, cream &amp; herbs, duck fat chips, Saffron aioli.</p> <p><b>Spinach &amp; Green Chilli Pancakes</b> 12.95 Beluga lentil stew, provençale roast tomato, feta, sprouting broccoli, minty salsa verde</p> <p><b>Risotto Primavera</b> 14.95 Asparagus, courgette, pea, spinach &amp; mint. Finished with parmesan or local Ashmore cheese. Garlic cream cheese stuffed tempura courgette flower.</p> <p><b>Chicken Saltimbocca</b> 14.95 Pan fried breast with parma ham, sage, leek &amp; tarragon cream sauce, macadamia crusted parmesan risotto cake, greens.</p> <p><b>Wood Roast Cod</b> 17.95 Marinated in miso sake glaze, creamy coconut mussel curry Stir fried udon noodles and greens.</p> <p><b>Seared Kentish Lamb</b> 16.95 Yogurt, garlic &amp; lemon marinated leg steak, spiced ratatouille, celeriac potato croquettes, minty salsa verde.</p> <p><b>Twice Cooked Brisket of Beef</b> 16.95 Braised in red wine then wood roasted, Bourgignonne sauce. Truffled macaroni cheese.</p> <p><b>Teriyaki Duck Breast</b> 17.95 Stir fried sprouts &amp; greens with pancetta &amp; spicy bean sauce, grilled polenta, shitake mushroom and muscat wine jus.</p> <p><b>Slow Roast Pork Belly</b> 15.95 Black bean glaze, sticky shitake rice, spicy kimchi salad, sake &amp; pork jus, five spice crackling.</p> <p><b>Rump Steak 250g</b> 20.95 <b>Fillet Steak 225g</b> 25.95 <b>Ribeye Steak 400g</b> 27.95 Rocket salad, duck fat chips or truffled parmesan fries + 2.95 &amp; one of the following sauces: green peppercorn, bearnaise or red wine.</p>	<p><b>Rump Steak Burger</b> 12.95 Melted mozzarella, parma ham, smoked chilli aioli, salad, in a homemade brioche sesame bun. Chips or salad.</p> <p><b>Grilled Chicken Sandwich</b> 10.95 Melted mozzarella, parma ham, avocado aioli, salad, in a homemade brioche bun. Chips or salad.</p> <p><b>Chicken Avocado Salad</b> 10.95 Miso sesame chicken, pancetta, salad leaves, cherry tomatoes, creamy wasabi dressing. Focaccia.</p> <p><b>Roast Beetroot &amp; Goat's Cheese Salad</b> 9.95 Salad leaves, candied pecans, vinaigrette. Focaccia.</p> <p><b>Salmon Salad</b> 11.95 Home smoked salmon, crispy salmon and crab roll, avocado aioli, salad leaves, cherry tomatoes, creamy wasabi dressing. Focaccia.</p>
	<p><b>SIDES</b></p> <p>3.95 Rosemary foccacia Marinated olives Duck fat chips Garlic mushrooms Garlic flat bread Wood roast spiced ratatouille Mixed salad Seasonal greens</p> <p>4.95 Truffled macaroni cheese Baked Camembert &amp; focaccia Truffled parmesan fries</p>
	<p><b>DESSERTS</b></p> <p><b>Sticky Toffee And Pecan Pudding</b> 6.95 Whipped cream. Add vanilla ice cream +1.00</p> <p><b>Orange &amp; Stem Ginger Cheesecake</b> 6.95 Mascarpone, caramelised oranges.</p> <p><b>Wood Roast Pineapple</b> 6.95 Spiced rum syrup, crushed biscotti, coconut ice cream.</p> <p><b>Frangipane Rhubarb Tart</b> 6.95 Vanilla ice cream.</p> <p><b>Chocolate Orange Praline Cake</b> 6.95 Warm chocolate sauce, fresh whipped cream.</p> <p><b>Ice Cream - Various Flavours</b> 6.95</p> <p><b>Wood Fired Alaska for 2</b> 12.95 Home made banana bread, Madagascan vanilla ice cream, topped with meringue. Red fruit and wine compote.</p> <p><b>Vanilla Crème Brûlée</b> 6.95</p> <p><b>Valrohna Dark Chocolate Mousse</b> 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.