

# Café du Soleil

## Starters

<b>Aubergine Gratin</b> <b>V</b> Parmesan, mozzarella, basil, tomato sauce, extra virgin olive oil. (gd)	7.95	<b>Four Ducks</b> Duck mousse with madeira jelly, pulled duck, smoked breast scratchings, balsamic beetroot pickle, focaccia. (g)	8.50
<b>Mixed Vegetarian Platter for Two</b> <b>V</b> Hummus, baked camembert, olives, cauliflower fritters, aubergine caponata, green herb yoghurt, focaccia. (gd) Add a selection of Italian Parma ham & salami + 3.95	15.95	<b>Crispy Calamari Salad</b> Chilli ginger vinaigrette, rocket, crispy "seaweed". (sg)	8.95
<b>Sour Dough Bruschetta</b> <b>VV</b> Cannellini beans puree, green peas, extra virgin olive oil, almond & garlic cream, herb oil. (gn)	7.50	<b>Beef Carpaccio and Parmesan</b> Garlic, fresh chilli, soy sauce, rocket, crispy shallots, extra virgin olive oil. (d)	8.95
<b>Wood Fired Garlic &amp; Mozzarella Focaccia</b> (gd) <b>V</b>	5.95	<b>Salmon and Crab Fried "Sushi"</b> Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, ponzu dipping sauce. (sg)	9.95
		<b>Garlic Focaccia</b> (gd) or <b>Rosemary Focaccia</b> (g) or <b>Marinated Olives</b>	3.95

## Wood Fired Pizzas

<b>Fiorentina Pizza</b> <b>V</b> Free range egg, spinach, goat's cheese, parmesan, pine nuts, tomato, mozzarella. (gd)	13.95	<b>Pepperoni Pizza</b> Mozzarella, tomato, oregano. (gd)	13.95
<b>Napoletana Pizza</b> <b>V</b> Tomato, fresh mozzarella, extra virgin olive oil, basil. (gd)	12.95	<b>Smoky Pulled Pork Pizza</b> Barbecue sauce, mozzarella, red onion confit, tomato. (gd)	13.95
<b>Anchovy Pizza</b> Mozzarella, anchovy, tomato, capers, olives, parsley. (sgd)	12.95	<b>Parma Ham &amp; Gorgonzola Pizza</b> Mozzarella, rocket, tomato, extra virgin olive oil, parmesan. (gd)	14.95
<b>Mushroom Pizza</b> <b>V</b> Tomato, sautéed mushrooms, parsley mozzarella or vegan cheese. (gd)	13.95	<b>Vegan Pizza</b> <b>VV</b> Artichoke, courgette, peas, spring onion, basil, vegan cheese or fresh mozzarella. (g)	13.95

## Mains

<b>Aubergine, Ricotta &amp; Mint Ravioli</b> <b>V</b> Homemade pasta, tomato sauce, pecorino, basil oil. (gd)	14.95	<b>Marinated Kentish Lamb</b> Ratatouille, aligot potato, chimichurri salsa. (d)	17.95
<b>Cauliflower Fritters</b> <b>VV</b> Shitake mushroom sticky rice, green bean & courgette coconut curry.	13.95	<b>Wood Roast Hake</b> Hake fillet, spicy prawn glaze, seafood cream reduction, potato cake, stir-fried vegetables, crispy "seaweed". (sgd)	18.95
<b>Summer Courgette Risotto</b> <b>V</b> Mixed courgettes, spinach, baby carrots, summer herbs. Finished with farmhouse cheddar. (d)	14.95	<b>Chicken Saltimbocca</b> Pan fried breast with pancetta & sage, leek & tarragon cream sauce, aligot potato, stir-fried vegetables. (gd)	17.95
<b>Slow Roast Pork Belly</b> Black bean glaze, sticky shitake rice, spicy kimchi salad, sake & pork jus, five spice crackling.	17.95	<b>Twice Cooked Beef Brisket</b> Braised in red wine then wood roasted, mushroom, porcini, pancetta, red wine Bourguignonne sauce, truffled macaroni cheese. (gd)	18.95
<b>Teriyaki Duck Breast</b> Pommes Anna, miso Bordelaise sauce, stir-fried vegetables. (gd)	18.95	<b>Rib Eye Steak 300g</b> Rocket salad, duck fat chips. Green peppercorn sauce (d) + 1.95, truffled parmesan chips (d) + 2.95	24.95
<b>Wood Roast Meal for Two</b> See blackboard for today's choice.			

## Salads

**Chicken Caesar Salad** 13.95  
Marinated grilled chicken, salad leaves, fresh parmesan, Caesar dressing. Focaccia.

**Salmon Salad** 13.95  
Smoked salmon, salmon & crab fried "sushi", leaves, cucumber, radish, caesar dressing. Focaccia.

**Beetroot & Goat's Cheese Salad** 13.95  
Roast mixed beets, fried goats cheese, candied pecan nuts, mixed leaves, Vinaigrette. Focaccia.

## Desserts

All at 6.95

**Sticky Toffee And Pecan Pudding** **V**  
Whipped cream. Vanilla ice cream instead +1.00 (gdn)

**Vanilla Cheesecake** **V**  
Passion fruit jelly & sauce. (gd)

**Ice Cream - Various Flavours** (d)

**Pannacotta** **V**  
Red fruit compote. (d)

**Valrohna Dark Chocolate Mousse** **V**  
Cream, cherries in eau de vie. (d)

**Vegan Chocolate & Date Brownie** **VV**  
Valrohna chocolate coconut cream. (n)

**Italian Apple Cake** **V**  
Apple & maple syrup fool. (gd)

## Sides

Wood roast ratatouille, Mixed salad, Stir-fried vegetables (g), Aligot potatoes (d), Duck fat chips 3.95  
Truffled macaroni cheese (gd), Truffled parmesan chips (d) 6.95

## Happy Hour

5 to 6 Monday to Friday. Half price beers, house wine by the glass and Prosecco cocktails.

## Children's Mains

All at 7.50 including a soft drink or juice.  
Any of our pizzas (gd), Chicken or Vegetable risotto (d), Chicken goujons (g) + a side,

## Set Menu

12.00 to 6.00pm Monday to Friday  
2 Courses 16.95 or 3 Courses 20.95

**Beef Carpaccio** (d)  
**Aubergine Gratin** (gd) **V**  
**Crispy Calamari Salad** (sg)  
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**Any Wood Fired Pizza** (gd)  
**Rump Steak Burger**  
Pancetta, mozzarella, smoked aioli. Salad or Fries. (gd)  
**Any Main Course Salad.** (sgd)  
**Summer Vegetable Risotto** (d) **V**  
**Duck Confit, Aligot Potatoes, Bordelaise Sauce** (d) +3.00  
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**Pannacotta & Red Fruit Compote** (d)  
**Vanilla Cheesecake & Passion Fruit** (gd)  
**Chocolate Mousse** (d)

If you have a food allergy, please talk to a member of staff before ordering. Due to the large range of ingredients that we use in our kitchen, we cannot absolutely guarantee that any of our dishes is allergen free, even though we take extreme care. Many of our vegetarian choices can be made vegan on request.

**V** = vegetarian, **VV** = vegan, (g) = contains gluten, (d) = contains dairy, (n) = contains nuts, (s) = seafood.

10% service will be added to tables of 6 or more. All tips and service charge go to our staff.