

Café du Soleil

Starters

Aubergine Gratin V	7.50	Four Ducks	8.50
Parmesan, mozzarella, basil, tomato sauce, extra virgin olive oil. (gd)		Duck mousse with madeira jelly, pulled duck, smoked breast scratchings, balsamic beetroot pickle, focaccia. (g)	
Mixed Vegetarian Platter for Two VV	14.95	Crispy Calamari Salad	8.95
Hummus, baked camembert, olives, cauliflower fritters, aubergine caponata, green herb yoghurt, focaccia. (gd) Add a selection of Italian Parma ham & salami + 3.95		Chilli ginger vinaigrette, rocket. (sg)	
Sour Dough Bruschetta VV	6.95	Beef Carpaccio and Parmesan	8.50
Cannellini beans puree, green peas, extra virgin olive oil, almond & garlic cream, herb oil. (gn)		Garlic, fresh chilli, soy sauce, rocket, crispy shallots, extra virgin olive oil. (d)	
Wood Fired Garlic & Mozzarella Focaccia (gd) V	5.95	Salmon and Crab Fried "Sushi"	9.50
		Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, ponzu dipping sauce. (sg)	
		Garlic Focaccia (gd) or Rosemary Focaccia (g) or Marinated Olives	3.95

Wood Fired Pizzas

Fiorentina Pizza V	12.95	Pepperoni Pizza	12.95
Free range egg, spinach, goat's cheese, parmesan, pine nuts, tomato, mozzarella. (gd)		Mozzarella, tomato, oregano. (gd)	
Napoletana Pizza V	11.95	Smoky Pulled Pork Pizza	12.95
Tomato, fresh mozzarella, extra virgin olive oil, basil. (gd)		Barbecue sauce, mozzarella, red onion confit, tomato. (gd)	
Anchovy Pizza	11.95	Parma Ham & Gorgonzola Pizza	13.95
Mozzarella, anchovy, tomato, capers, olives, parsley. (sgd)		Mozzarella, rocket, tomato, extra virgin olive oil, parmesan. (gd)	
Mushroom Pizza V	12.95	Vegan Pizza VV	12.95
Tomato, sautéed mushrooms, parsley mozzarella or vegan cheese. (gd)		Roast butternut, tomato, extra virgin olive oil, red onion, rocket, pinenuts, vegan cheese or mozzarella. (g)	

Mains

Aubergine, Ricotta & Mint Ravioli V	13.95	Marinated Kentish Lamb	16.95
Homemade pasta, tomato sauce, pecorino, basil oil. (gd)		Ratatouille, aligot potato, chimichurri salsa. (d)	
Cauliflower Fritters VV	13.95	Wood Roast Hake	17.95
Shitake mushroom sticky rice, green bean & courgette coconut curry.		Hake fillet, spicy prawn glaze, furikake, seafood cream reduction, sautéed new potatoes & spinach. (sgd)	
Vegetable Risotto V	14.95	Chicken Saltimbocca	16.95
Butternut, crema di gorgonzola, butternut crisps, roast hazelnuts. (dn)		Pan fried breast with pancetta & sage, leek & tarragon cream sauce, aligot potato, stir-fried vegetables. (gd)	
Slow Roast Pork Belly	17.95	Twice Cooked Beef Brisket	17.95
Black bean glaze, sticky shitake rice, spicy kimchi salad, sake & pork jus, five spice crackling.		Braised in red wine then wood roasted, mushroom, smoked pancetta, red wine Bourguignonne sauce, truffled macaroni cheese. (gd)	
Teriyaki Duck Breast	18.95	Rib Eye Steak 300g	22.95
Pommes Anna, miso Bordelaise sauce, stir-fried vegetables. (gd)		Rocket salad, duck fat chips. Green peppercorn sauce (d) + 1.95, truffled parmesan chips (d) + 2.95	
Wood Roast Meal for Two			
See blackboard for today's choice.			

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) 5.95

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, Hake goujons (sg) + a side.

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)

Happy Hour

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

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)
Caesar Salad with Chicken or Hake Goujons.
Salad leaves, croutons, parmesan classic caesar dressing. Focaccia. (sgd)
Butternut & Crema di Gorgonzola Risotto (dn) 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.