

# CAFÉ DU SOLEIL

## Dairy Free Menu

### **Four Ducks 7.95**

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

### **Aubergine Gratin 6.95**

*Request vegan cheese or ratatouille (dairy and lactose free)*

### **Crispy Calamari Salad 8.95**

Chilli ginger vinaigrette, rocket and furikake

### **Shitake Mushroom Spring Roll 6.95**

Lettuce, herbs and chilli wraps, ponzu wasabi dipping sauce

### **Beef Carpaccio 7.95**

Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil – *Request no parmesan and pecorino (sheep's milk) instead or no cheese*

### **Salmon and Crab Fried "Sushi" 8.95**

Fresh salmon, crab, rocket, nori in tempura batter. Wasabi soy dipping sauce

### **Seared Local Scallops and Chorizo 11.95**

Broccoli, béarnaise sauce, crispy "seaweed" – *request pancetta instead of chorizo and no béarnaise*

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### **Duck Confit 14.95**

Celeriac potato mash, red wine sauce  
*Instead ask for spiced ratatouille and duck fat chips*

### **Moules Frites 14.95**

Shetland Isle Mussels cooked in wine, cream and herbs. Chips cooked in duck fat - *Request olive oil and tomato instead of cream and butter*

### **Crab Fettucine 14.95**

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

### **Wood Roast Squash Risotto 14.95**

Roast squash, sage pesto, parsnip chips, parmesan.  
*Request pecorino cheese (sheep's milk) instead of parmesan and no pesto*

### **Cauliflower, Herb and Chilli Pancakes 13.95**

Beluga lentil stew, Provençale roast tomato, feta (sheeps milk), sprouting broccoli, salsa verde.

### **Homemade Fettucine and Venison Ragu 13.95**

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

**Macadamia Crusted Cod 18.95**

Prawns, seafood cream reduction, crushed new potatoes, slow roast tomatoes, greens. *Request salsa verde instead of cream reduction and olive oil instead of butter with potatoes.*

**Slow Roast Pork Belly 16.95**

Black bean glaze, sticky shitake rice, spicy kimchi salad, sake and pork jus, five spice crackling

**Rump, Fillet steak 21.95 / 27.95**

Rocket salad, chips cooked in duck fat. *Request no sauce and no parmesan on the salad pecorino instead (sheep's milk)*

**Chicken Avocado Salad 10.95**

Miso sesame chicken, 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, Asian pickles Focaccia.

**Veggie Burger 9.95**

Cauliflower & herb pancakes, mozzarella, salad, smoked chilli aioli, in a homemade brioche bun. Chips or salad. *Request no mozzarella and a gluten free (also dairy free) bun instead of the brioche.*

**Rump Steak Burger 12.95**

Melted mozzarella, parma ham, smoked chilli aioli, salad, in a homemade brioche sesame bun. Chips or salad. *Request no mozzarella and a gluten free (also dairy free bun).*

**Grilled Chicken Sandwich 10.95**

Melted mozzarella, parma ham, bearnaise sauce, salad, in a homemade brioche bun. Chips or salad. *Request no mozzarella, no béarnaise and a gluten free (also dairy free) bun.*

**Wood Fired Pizzas**

*Any wood fired Pizza apart from the Mushroom and truffle oil, Harissa lamb, smoked salmon, served with vegan cheese or no cheese*

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**Lemon Sorbet 6.95**

*Request no biscuits (sorbet does contain milk protein)*

**Wood roast pineapple spiced rum syrup dairy free vanilla ice cream 6.95**

**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 7.95**

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

### **Aubergine Gratin 6.95**

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

### **Beef Carpaccio 7.95**

Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil

### **Salmon and Crab Fried “Sushi” 8.95**

Fresh salmon, crab, rocket, nori in tempura batter. Wasabi soy dipping sauce – *Request no tempura batter*

### **Seared Local Scallops and Chorizo 11.95**

Broccoli, béarnaise sauce, crispy “seaweed” – *Request rocket instead of crispy seaweed*

### **Wood Roast Camembert for two - 12.95**

Whole baked camembert spiked with black truffle and garlic, served with focaccia *request gluten free bread not focaccia*

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### **Moules Frites 14.95**

Shetland Isle Mussels cooked in wine, cream and herbs. Chips cooked in duck fat – *Request gluten free chips instead of regular (chips are fried in fryer which gluten products have been fried in)*

### **Wood Roast Squash Risotto 14.95**

Roast Squash, sage pesto, parsnip crisps and parmesan

### **Cauliflower, Herb & Chilli Pancakes 13.95**

Beluga lentil stew, provençale roast tomato, feta, sprouting broccoli, salsa verde.

### **Chicken Saltimbocca 16.95**

Panfried chicken breast with Parma ham, sage, leek and tarragon cream sauce, macadamia crusted parmesan risotto cake, greens – *Request mash instead of the risotto cake*

### **Seared Kentish Lamb 17.95**

Yoghurt, garlic and lemon marinated lamb steak, ratatouille, chips – *Request gluten free chips (chips are fried in fryer which gluten products have been fried in)*

### **Teriyaki Duck Breast 17.95**

Green peppercorn Sauce, leek potato cake, greens. *Request mashed potato not potato cake.*

### **Twice Cooked Brisket of Beef 16.95**

Braised in red wine then wood roasted. Bourguignonne sauce, truffled macaroni cheese – *Request mash instead of mac cheese*

**Rump, Fillet steak / 21.95/27.95**

Rocket salad, chips cooked in duck fat, or truffled parmesan fries + **1.95**  
and one of the following sauces: green peppercorn, béarnaise – *Request gluten free chips instead of regular (chips are fried in fryer which gluten products have been fried in)*

**Macadamia Crusted Cod 18.95**

Crushed new potatoes, butter cream sauce, oven roasted tomatoes, greens.  
*Request oven roasted cod with no crust*

**Slow roast pork Belly 16.95**

Black Bean Glaze, sticky shitake rice, spicy kimchee, sake and pork jus, five spice crackling.  
*(Crackling has been fried in a fryer which gluten products have been fried in)*

**Grilled chicken sandwich 11.95**

Melted mozzarella, parma ham, bearnaise sauce, salad, in a homemade brioche bun, chips or salad. *Request gluten free chips (or salad) and gluten free bun. (chips are fried in fryer which gluten products have been fried in)*

**Rump steak burger 12.95**

melted mozzarella, parma ham, smoked chilli aioli, salad in a homemade brioche bun chips or salad. *Request gluten free bun and gluten free chips (or salad) (chips are fried in fryer which gluten products have been fried in)*

**Veggie Burger 9.95**

Cauliflower & herb pancakes, mozzarella, salad, smoked chilli aioli,  
in a homemade brioche bun. Chips or salad *request gluten free bun and gluten free chips (or salad)*  
*(chips are fried in fryer which gluten products have been fried in)*

**Duck Confit 14.95**

Celeriac potato mash, red wine sauce  
*Instead ask for ratatouille and gluten free chips or mash(chips are fried in fryer which gluten products have been fried in)*

**Roast Beetroot and Goat's Cheese Salad 9.95**

Salad leaves, candied pecans, vinaigrette, focaccia – *Request gluten free bread and no crumb coating on cheese*

**Chicken Avocado salad 11.95**

Miso sesame chicken, salad leaves, cherry tomatoes, creamy wasabi dressing focaccia. *Request gluten free bread instead of focaccia*

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**Vanilla Crème Brule 6.95**

**Ice Creams and Sorbets 6.95**

Various flavours – *Request no biscuits*

**Wood Roast Pineapple 6.95**

Coconut ice cream

**Valrohna Dark Chocolate Mousse 6.95**

Cream, cherries in eau de vie

**Chocolate orange praline cake £6.95**

Warm chocolate sauce, fresh whipped cream

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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:

**Macadamia Crusted Cod 18.95**

Crushed new potatoes, butter cream sauce, Provençale roast tomato and greens.

*Request oven roasted cod with no crust*

**Chicken Saltimbocca 16.95** – *Request mashed potatoes instead of the risotto cake*

**Roast Beetroot and Goat's Cheese Salad 9.95** – *Request no pecans and no nut crumb on the cheese*

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**Sticky Toffee Pudding 6.95**

**Frangipane cherry Tart 6.95**

**Chocolate Cake 6.95**

**Wood roast pineapple 6.95** -*ice cream may contains traces of tree nut*

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

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10% service will be added to tables of 6 or more.***

# CAFÉ DU SOLEIL

## Egg Free Menu

### **Aubergine Gratin 6.95**

Parmesan, mozzarella, basil, tomato sauce, extra virgin olive oil

### **Beef Carpaccio 7.95**

Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil

### **Four Ducks 7.95**

Duck Mousse, Duck rilette, home smoked duck breast, spiced beetroot pickle and focaccia bread, *request no duck mousse and extra rilette.*

### **Crispy Calamari Salad 7.95**

Chilli ginger vinaigrette, rocket furikake.

### **Shitake Mushroom Spring Rolls 6.95**

Lettuce herb and chilli wraps, ponzu wasabi dipping sauce.

### **Seared Scallops and Chorizo 11.95**

Broccoli, bearnaise sauce and chorizo, *request no bearnaise sauce.*

### **Wood Roast Camembert for two 12.95**

Whole baked Camembert spiked with black truffle and garlic, served with focaccia.

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### **Moules Frites 14.95**

Shetland Isle Mussels cooked in wine, cream and herbs. Chips cooked in duck fat, saffron aioli – *request no aioli*

### **Wood Roast Squash Risotto 14.95**

Roast Squash, sage pesto, parsnip crisps and parmesan

### **Cauliflower, Herb & Chilli Pancakes 13.95**

Beluga lentil stew, provençale roast tomato, sprouting broccoli, salsa verde, and feta.

### **Rump, Fillet or Ribeye Steak 21.95 / 27.95**

Rocket salad, chips cooked in duck fat  
and one of the following sauces: – *green peppercorn, red wine sauce.*

### **Macadamia Crusted Cod 18.95**

Crushed new potatoes, butter cream sauce, oven roasted tomatoes, greens.  
*Request oven roasted cod with no crust.*

### **Chicken Saltimbocca 16.95**

Pan fried breast with parma ham, sage, leek & tarragon cream  
sauce, macadamia crusted parmesan risotto cake, greens. *Request mash instead of parmesan  
risotto cake.*

**Slow Roast Pork Belly 16.95**

Black Bean Glaze, sticky shitake rice, spicy kimchee, sake and pork jus, five spice crackling.

**Twice Cooked Brisket of beef 16.95**

Braised in red wine then wood roasted. Bourguignonne sauce. Truffled macaroni cheese.

**Teriyaki Duck Breast 17.95**

Green peppercorn sauce, keel and potato cake, wilted greens. *Request mash instead of potato cake*

**Grilled Chicken Sandwich 10.95**

Melted mozzarella, parma ham, bearnaise sauce, salad, in a homemade brioche bun, chips or salad. *Request free from bun and no bearnaise.*

**Rump Steak Burger 12.95**

melted mozzarella, parma ham, smoked chilli aioli, salad in a homemade brioche bun chips or salad. *Request free form bun and no aioli.*

**Veggie Burger 9.95**

Cauliflower & herb pancakes, mozzarella, salad, smoked chilli aioli, in a homemade brioche bun. Chips or salad *request free from bun and no aioli.*

**Duck Confit 14.95**

Celeriac potato mash, red wine sauce

**Roast Beetroot and Goat's Cheese Salad 9.95**

Salad leaves, candied pecans, vinaigrette, focaccia

**Chicken Avocado salad 10.95**

Miso sesame chicken, pancetta, salad leaves, cherry tomatoes, creamy wasabi dressing *request vinaigrette instead of wasabi dressing.*

***Any wood fired pizza just request no egg on the Fiorentina.***

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**Wood roast pineapple spiced rum syrup hazelnut praline**

**Fresh fruit salad**

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