



Café du Soleil

Gluten and Dairy Free Menu

Starters

Beef Carpaccio 8.50

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

Three Ducks 8.50

Miso duck rilette, home smoked duck breast, crispy scratching, balsamic beetroot pickle, 'free from' bread

Salmon and Crab "Sushi" 9.50

Cured salmon, crab, rocket, nori, wasabi ponzu sauce

Mixed Vegetarian Platter for Two 14.95

*Hummus, olives, cauliflower fritters, aubergine caponata,
'free from' bread*

Add a selection of Italian Parma ham & salami +3.95

Mains

Vegetable Risotto 14.95

Butternut, pecorino, butternut crisps, hazelnuts, chimichurri salsa

Cauliflower Fritters 13.95

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 22.95

*Rocket salad, duck fat chips
red wine sauce + 1.95*

Wood Roast Hake 17.95

Spicy prawn glaze, furikake, saute new potatoes and spinach in garlic oil

Chicken Saltimbocca 16.95

Pan fried breast with parma ham, sage, sautéed potatoes, stir fried vegetables

Marinated Kentish Lamb 16.95

Ratatouille, sautéed potatoes, chimichurri salsa

Slow Roast Pork Belly 17.95

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

Twice Cooked Brisket 17.95

Braised in red wine, oven roasted and finished in bourguignonne sauce, vegetables of choice

Teriyaki Duck Breast 18.95

Sautéed potatoes, miso bordelaise, stir fried vegetables

Rump Steak Burger 12.95

Vegan mozzarella, Parma ham, salad, 'free from' bun, chips

Duck Confit 15.95

Sautéed potatoes, miso bordelaise sauce, stir fried vegetables

Caesar Salad with Chicken or Hake 11.95

Salad leaves, pecorino, French vinaigrette, 'free from' bread

Desserts

Valrhona Dark Chocolate Mousse 6.95

Cherries, eau de vie

Selection of Sorbets 6.95

If you have any 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, including our pizzas.



Café du Soleil

Dairy Free Menu

Starters

Beef Carpaccio 8.50

Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil (no parmesan)

Three Ducks 8.50

Miso duck rillette, home smoked duck breast, crispy scratching, balsamic beetroot pickle, focaccia

Crispy Calamari Salad 8.95

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 9.50

Cured salmon, crab, rocket, nori, wasabi ponzu sauce

Sourdough Bruschetta 6.95

Cannellini bean puree, green peas, almond garlic cream, herb oil

Mixed Vegetarian Platter for Two 14.95

*Hummus, olives, cauliflower fritters, aubergine caponata,
'free from' bread*

Add a selection of Italian Parma ham & salami +3.95

Mains

Vegetable Risotto 14.95

Butternut, pecorino, butternut crisps, roast hazelnuts, chimichurri salsa

Cauliflower Fritters 13.95

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 22.95

*Rocket salad, duck fat chips,
red wine sauce + 1.95*

Wood Roast Hake 17.95

Spicy prawn glaze, furikake, saute new potatoes and spinach in garlic oil

Chicken Saltimbocca 16.95

Pan fried breast with parma ham, sage, sautéed potatoes, stir fried vegetables

Marinated Kentish Lamb 16.95

Ratatouille, sautéed potatoes, chimichurri salsa

Slow Roast Pork Belly 17.95

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

Twice Cooked Brisket 17.95

Braised in red wine, oven roasted and finished in bourguignonne sauce, sautéed potatoes

Teriyaki Duck Breast 18.95

Sautéed potatoes, miso bordelaise, stir fried vegetables

Rump Steak Burger 12.95

Vegan mozzarella, Parma ham, salad, 'free from' bun, chips

Duck Confit 15.95

Sautéed potatoes, miso bordelaise sauce, stir fried vegetables

Caesar Salad with Chicken or Hake 11.95

Salad leaves, pecorino, French vinaigrette dressing, foccacia

Desserts

Vegan Date and Chocolate Brownie 6.95

Chocolate coconut cream

Valrhona Dark Chocolate Mousse 6.95

Cherries, eau de vie

Selection of Sorbets 6.95

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Café du Soleil

Gluten Free Menu

Starters

Aubergine Gratin 6.95

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

Beef Carpaccio 8.50

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

Four Ducks 8.50

Duck liver mousse, duck rilette, home smoked duck breast, balsamic beetroot pickle, 'free from' bread

Calamari Salad 8.95

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 9.50

Cured salmon, crab, rocket, nori, wasabi ponzu sauce

Mixed Vegetarian Platter for Two 14.95

Hummus, baked camembert, olives, cauliflower fritters, aubergine caponata, green herb yoghurt, 'free from' bread

Add a selection of Italian Parma ham & salami +3.95

Mains

Vegetable Risotto 14.95

Butternut, butternut crisps, crema di gorgonzola, hazelnuts, crema di gorgonzola

Cauliflower Fritters 13.95

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 22.95

*Rocket salad, duck fat chips
green peppercorn sauce +1.95*

Wood Roast Hake 17.95

*Spicy prawn glaze, furikake, seafood cream reduction
Sautéed potatoes and spinach*

Chicken Saltimbocca 17.95

Pan fried breast with parma ham, sage, aligot potato, stir fried vegetables, tarragon sauce

Marinated Kentish Lamb 17.95

Ratatouille, aligot potato, chimichurri salsa

Slow Roast Pork Belly 17.95

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

Twice Cooked Brisket 17.95

Braised in red wine, oven roasted and finished in bourguignonne sauce, aligot potato

Teriyaki Duck Breast 18.95

Aligot, miso bordelaise, stir fried vegetables

Rump Steak Burger 12.95

Melted mozzarella, Parma ham, salad, 'free from' bun, chips

Duck Confit 15.95

Aligot, miso bordelaise sauce, stir fried vegetables

Caesar Salad with Chicken or Hake 11.95

Salad leaves, parmesan, classic Caesar dressing, 'free from' bread

Desserts

Panna Cotta 6.95

Red fruit compote

Vegan Date and Chocolate Mousse 6.95

Cherries, eau de vie

Selection of Ice Creams and Sorbets 6.95

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Café du Soleil

Egg Free Menu

Starters

Aubergine Gratin 7.50

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

Beef Carpaccio 8.50

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

Four Ducks 8.50

Duck liver mousse, duck rilette, home smoked duck breast, balsamic beetroot pickle, focaccia

Crispy Calamari Salad 8.95

Chilli vinaigrette, cucumber, rocket, pickled radish

Sourdough Bruschetta 6.95

Cannellini bean puree, peas, almond and garlic cream, herb oil

Mixed Vegetarian Platter for Two 14.95

Hummus, baked camembert, olives, cauliflower fritters, aubergine caponata, green herb yoghurt, focaccia

Add a selection of Italian parma ham & salami +3.95

Mains

Vegetable Risotto 14.95

Butternut, crema di gorgonzola, butternut crisps, hazelnuts

Cauliflower Fritters 13.95

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 22.95

*Rocket salad, duck fat chips
green peppercorn sauce + 1.95*

Wood Roast Hake 17.95

*Topped with furikake, seafood cream reduction, sauteed prawns
potatoes and spinach*

Chicken Saltimbocca 16.95

Pan fried breast with parma ham, sage, aligot, stir fried vegetables, tarragon sauce

Marinated Kentish Lamb 16.95

Ratatouille, aligot potato, chimichurri salsa

Slow Roast Pork Belly 17.95

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

Twice Cooked Brisket 17.95

Braised in red wine, oven roasted and finished in bourguignonne sauce, truffled macaroni cheese

Teriyaki Duck Breast 18.95

Aligot, miso bordelaise, stir fried vegetables

Rump Steak Burger 12.95

Melted mozzarella, Parma ham, salad, 'free from' bun, chips

Duck Confit 15.95

Aligot, miso bordelaise sauce, stir fried vegetables

Caesar Salad with Chicken or Hake 11.95

Salad leaves, croutons, parmesan, French vinaigrette, 'free from' bread

Dessert

Panna Cotta 6.95

Red fruit compote

Vegan Date and Chocolate Brownie 6.95

Chocolate coconut cream

Selection of Sorbet 6.95

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Café du Soleil

Nut Free Menu

Starters

Aubergine Gratin 6.95

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

Beef Carpaccio 8.50

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

Salmon and Crab "Sushi" 9.50

Cured salmon, crab, rocket, nori, wasabi ponzu sauce

Four Ducks 8.50

Duck liver mousse, duck rilette, home smoked duck breast, balsamic beetroot pickle, focaccia

Crispy Calamari Salad 8.95

Chilli vinaigrette, cucumber, rocket, pickled radish

Sourdough Bruschetta 6.95

Cannellini bean puree, peas, almond and garlic cream, herb oil

Mixed Vegetarian Platter for Two 14.95

Hummus, baked camembert, olives, cauliflower fritters, aubergine caponata, green herb yoghurt, focaccia

Add a selection of Italian Parma ham & salami +3.95

Mains

Aubergine, Ricotta and Mint Ravioli 13.95

Homemade pasta, tomato sauce, pecorino, basil oil

Vegetable Risotto 14.95

Butternut, crema di gorgonzola, butternut crisps

Cauliflower Fritters 13.95

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 22.95

*Rocket salad, duck fat chips
green peppercorn sauce + 1.95*

Wood Roast Hake 17.95

Spicy prawn glaze, seafood cream reduction, sauteed new potatoes and spinach

Chicken Saltimbocca 16.95

Pan fried breast with parma ham, sage, aligot, saute vegetables, tarragon sauce

Marinated Kentish Lamb 16.95

Ratatouille, aligot potatoes, chimichurri salsa

Slow Roast Pork Belly 17.95

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

Twice Cooked Brisket 17.95

Braised in red wine, oven roasted and finished in bourguignonne sauce, truffled macaroni cheese

Teriyaki Duck Breast 18.95

Aligot, miso bordelaise, sauteed vegetables

Rump Steak Burger 12.95

Melted mozzarella, Parma ham, salad, 'free from' bun, chips

Duck Confit 15.95

Mash potato, miso bordelaise sauce, sauteed vegetables

Caesar Salad with Chicken or Hake 11.95

Salad leaves, croutons, parmesan, classic Caesar dressing focaccia

Dessert

Panna Cotta 6.95

Red fruit compote

Italian Apple Cake 6.95

Apple and maple syrup fool

Vanilla Cheesecake 6.95

Passionfruit jelly & sauce

Valrhona Dark Chocolate Mousse 6.95

Cherries, eau de vie

Selection of Sorbet 6.95

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