

CAFÉ DU SOLEIL

Four Ducks

*Duck liver mousse, pulled duck, duck scratchings and smoked duck breast
Balsamic beetroot pickle, homemade focaccia. (dg)*

Aubergine Gratin (V)

Parmesan, mozzarella, basil, tomato sauce and extra virgin olive oil (dg)

Carpaccio with Rocket and Parmesan

Thinly sliced raw beef, garlic, fresh chilli, soy sauce, extra virgin olive oil (dg)

Salmon and Crab Fried "Sushi"

*Fresh salmon, crab and rocket wrapped in nori, sealed in tempura batter
Wasabi, soy dipping sauce (sg)*

Bruschetta Siciliana (VV)

*Heritage tomato, garlic, basil, extra virgin olive oil
Artichoke puree, toasted pine nuts (gn)*

Twice cooked Brisket of Beef

*Braised in red wine, then wood roasted.
Bourguignonne sauce, truffled macaroni cheese (dg)*

Wood Roast Hake

*Spicy prawn glaze, crispy "seaweed", seafood cream reduction
Potato cake, stir fried vegetables (sdg)*

Cauliflower Fritter (VV)

Shitake mushroom sticky rice, green bean and courgette coconut curry

Wood Roast Breast of Free Range Bronze Turkey

*Sausage and chestnut stuffing, red wine and porcini jus, sauteed sprouts and
Confit chantenay carrots with caramelised onions, duck fat roast potatoes, cranberry sauce*

Porcini and Portabello Mushroom Risotto (V)

Finished with chives and Parmesan or local Ashmore cheese (dg)

Marinated Kentish Lamb

Ratatouille, boulangerie potatoes, red pepper soubise, salsa verde (d)

Sticky Toffee and Pecan Pudding, whipped cream (gdn)

Valrohna Dark Chocolate Brownie, white chocolate cream (dg)

Vanilla Cheesecake, Passionfruit Jelly and Sauce (gd)

Vegan Chocolate and Coconut Cream Mousse, fresh strawberries, griottine cherries, eau de vie (VV)

2 courses £32

3 courses £39

An optional 10% service charge will be added to tables of six or more

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.

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

CAFÉ DU SOLEIL



• WOOD FIRE CUISINE •

Wine List

WHITE WINE

		125ml	175ml	500ml carafe	Bottle		
1.	France Languedoc	Flying Solo, Grenache Blanc, Domaine Gayda Aromatic nose of citrus with a crisp, lively palate. Good acidity. (13%abv)		4.95	5.95	16.95	22.95
2.	Italy Emilia Romagna	Trebiano Rubicone, Rometta Dry with a fruity bouquet and a fresh citrus finish. (11%abv)		5.25	6.50	17.95	23.95
3.	France Languedoc	T'air Doc, Sauvignon Blanc Citrus and tropical fruit, with good clean acidity. (12.5%abv)					24.95
4.	Italy Piedmont	Cortese Alasia Apples, grapefruit and honeysuckle, citrus and mineral finish. (11.5%abv)					25.95
5.	France Languedoc	Viognier, Domaine Gayda Lemon gold colour, fresh apricot and accacia nose. (13%abv)					26.95
6.	France Languedoc	Chardonnay, Domaine Gayda Vibrant nose of lime, with a long crisp finish. (13%abv)		5.95	7.95	19.95	27.95
7.	Italy Veneto	Pinot Grigio, Vigneto Cantarelle, Le Vigne Light crisp and dry with great balance and racy acidity. (12%abv)		6.50	8.50	21.95	29.95
8.	Portugal Minho	QL Vinho Verde, Quinta da Lixa Aromatic apple and melon, with apples and tangerine on the palate, crisp finish. (10.5%abv)					30.95
9.	France Languedoc	Picpoul de Pinet, Baron De Badassiere Yellow plum and greengage, with lime zest acidity. (13%abv)					31.95
10.	France Loire	Muscadet de Sevre et Maine sur lie Viellies Vignes, Château du Poyet Good weight and concentration, very balanced. (11.5%abv)			9.25		32.95
11.	Italy Sardinia	Vermentino Di Sardegna DOC, Isola Zesty nose, lightly honeyed palate balanced by crisp acidity and almond nuttiness. (13%abv)			9.25		32.95
12.	Spain Rias Baixas	Albarino, Vina Lundy Fresh fruit salad, lime and peachy finish. (12.5%abv)					34.95
13.	New Zealand Marlborough	Sauvignon Blanc, Main Divide Passionfruit, gauva and lychee, crisp and tangy. (13.5%abv)		7.95	9.95	26.95	36.95
14.	USA California	Chardonnay, Bogle Ripe pear and green apple, with a creamy buttery texture. (13.5%abv)			10.95		39.95
15.	Italy Piedmont	Gavi di Gavi DOCG, Minaia Bright citrus and ripe apple, long refreshing mineral finish. (12.5%abv)			12.95		42.95
16.	France Loire	Sancerre, Terres Blanches, M & E Roblin Bright and lucious fruit, balanced with freshness and fine acidity. (13%abv)			14.95		49.95
17.	France Burgundy	Meursault, Domaine Jean-Michel Gaunoux Ripe tropical fruit, with an intense palate and balanced acidity. (13%abv)			18.95		74.95

ROSÉ WINE

		125ml	175ml	500ml carafe	Bottle		
18.	France Languedoc	Flying Solo Rosé, Domaine Gayda Youthful, fresh, fruity rose, with a clean crisp finish. (12.5%abv)		4.95	5.95	16.95	22.95
19.	USA California	West Coast Swing White Zinfandel, O'Neil Ripe tropical fruits and starwberries with balancing acidity. (11%abv)		6.50	8.50	21.95	29.95
20.	Italy Veneto	Pinot Grigio Blush, Il Sospiro Light, dry and crisp with fruity red berry flavours.=. (12%abv)		6.95	8.95	23.95	31.95
21.	France Provence	Esprit Gassier Rosé, Gassier Delicate and complex with red and exoitc fruit, suave yet lively finish. (13%abv)					36.95

We offer as much of our winelist as possible by the glass, so that you can choose the perfect wine to match your food and your mood. To preserve the quality and condition of the wine, we use the Coravin Wine System, which means you can be confident of a perfect glass, every time.

RED WINE

		125ml	175ml	500ml carafe	Bottle
22.	France Languedoc	Flying Solo, Grenache Syrah, Domaine Gayda Red fruits with soft tannins and a smooth fruity finish. (13.5%abv)		4.95	5.95 16.95 22.95
23.	Italy Puglia	Primitivo Salento, Boheme Aromas of plums and strawberry jam, with food friendly acidity. (13%abv)		5.25	6.50 17.95 23.95
24.	France Languedoc	T'air Doc, Syrah White pepper and dark plums, with hints of raspberry and vanilla. (13%abv)			24.95
25.	Spain Aragon	Garnacha Tinto, Brisa de Verano Juicy dark red fruit with hints of pepper and moccha. Ripe tannins for a full finish. (14%abv)			26.95
26.	Italy Piedmont	Barbera del Piemonte, Amonte Blueberries, cherries and raspberries with a persistent finish. (12%abv)			27.95
27.	Italy Tuscany	Osa Maremma Toscana Rosso, Fattoria Querciarossa Supertuscan blend with flavours of fig, tobacco and spiced cherry. (13.5%abv)		6.50	8.50 21.95 29.95
28.	Chile Casablanca	Merlot Reserva, Vinamar Bright ruby with gentle red fruits and a soft balanced finish. (13.5%abv)		6.95	8.95 23.95 30.95
29.	Chile Leyda Valley	Cabernet Sauvignon Reserva, Viña Leyda Plums and cherries up front, hints of mocha and friendly tannins. (14%abv)			9.25 31.95
30.	Argentina Mendoza	Reserve Malbec, Bodegas Santa Ana Powerful red stone fruits with a touch of spicy oak. (13.5%abv)		7.50	9.50 25.95 32.95
31.	France Rhône	Cotes du Rhone Villages Chusclan, Maison Sinnæ Approachable ripe chewy cherries and strawberries, with a spicy fragrance. (13.5%abv)			9.95 34.95
32.	France Languedoc	Cabernet Franc, Domaine Gayda Opaque, full bodied and perfumed with fragrant black cherry, cassis and spice. (13.5%abv)			10.25 35.95
33.	Spain Rioja	Rioja Edicion Limitada, Ramón Bilbao Dark and red fruit with polished spicy tannins and good acidity. (14%abv)			10.50 37.95
34.	Italy Veneto	Valpolicella Ripasso, Giacomo Montresor Morello cherry, soft spice and ripe plums, rich and super smooth. (14%abv)			10.95 39.95
35.	France Languedoc	Chemin de Moscou, Domaine Gayda Brooding black fruits spice and violets, with a powerful balanced finish. (14.5%abv)			11.95 41.95
36.	Italy Tuscany	Chianti Classico Riserva, Il Griggio, San Felice Woodland berries, cherry, leather and spice. Hallmark sangiovese. (13%abv)			12.95 44.95
37.	France Burgundy	Chorey-Les-Beaune, Domaine Maillard Père et Fils Crystal bright concentrated red fruit with a lick of vanilla, fine tannins. (13%abv)			13.95 50.95
38.	Argentina Salta	Altimus Malbec, El Esteco Baked red fruits, chocolate and toasty oak. Ripe tannins, great acidity. (15%abv)			15.95 54.95
39.	Italy Piedmont	Barbaresco, Produttori di Barberesco Perfumed red cherry and smoked bacon. Complex, silky and rounded. (14%abv)			16.95 59.95
40.	USA Napa Valley	Palermo, Orin Swift Quintessential Napa. Bold ripe fruit with asian spices, beautifully framed with oak. (15.5%abv)			19.95 79.95

SPARKLING WINE & CHAMPAGNE

		125ml	Bottle	
41.	Italy Veneto	Fontessa Prosecco Spumante Brut, Adria Vini Fresh and fruity with aromas of citrus and apple. Zesty grape flavours on the finish. (11%abv)		7.95 31.95
42.	England Kent	Brut Reserve, Gusbourne Classic champagne style from the Garden of England. Bright and fresh. (12%abv)		9.95 49.95
43.	England Kent	Rose, Gusbourne Distinctive English sparkling rose of cherries, strawberries and cream. (12%abv)		59.95
44.	England Kent	Blanc de Blancs, Gusbourne Pure chardonnay showing green apples and buttery tarte tatin richness. (12%abv)		69.95
45.	France Champagne	Charles Heidsieck, Brut Reserve Fresh brioche and bright tropical fruit. Deep gold and persistent bubbles. (12%abv)		79.95
46.	France Champagne	Laurent Perrier, Rose Salmon pink colour, a crisp nose and soft red fruits with a rounded finish. (12%abv)		94.95

APERITIFS & COCKTAILS

GLASS OF PROSECCO (+ CASSIS £1)	7.95	OLD FASHIONED	8.95
GLASS OF GUSBOURNE BRUT RESERVE (+ SLOE GIN £2)	9.95	NEGRONI	8.95
GIN AND FEVER-TREE TONIC	SEE BLACKBOARD	GRAPEFRUIT AND PASSIONFRUIT COSMO	8.95
MOJITO	8.95	ESPRESSO MARTINI	8.95
STRAWBERRY DAIQUIRI	8.95	APEROL SPRITZ	8.95
		SANGRIA - GLASS / PITCHER	8.95 / 24.95

DESSERT WINE & PORT

47. France Languedoc	Selection Chenin Blanc, Domaine Gayda Shiny gold with exotic fruits and pineapple. Great acidity and sweetness. (11%abv)	75ml 6.95	Bottle 500ml 29.95
48. Portugal Douro	Late Bottled Vintage Port, Quinta do Crasto Dark ripe cherry, with a cedar core and long, rounded, smooth finish. (20%abv)	5.95	750ml 45.95
49. Canada Ontario	Riesling Icewine, Peller Picked whilst frozen, each grape produces just one drop of intensely flavoured juice (10.5%abv)	12.95	375ml 54.95
50. Australia Clare Valley	Liquor Muscat, Skillogalee Nuts, raisins and apricots to match the sweetest desserts. 25 years old. (18%abv)	7.95	750ml 59.95

BEERS

Birra Moretti (4.6%, 330ml)	5.25
Estrella Damm (4.6%, 330ml)	5.50
Peroni Red (6.7%, 330ml)	5.95
Al Hambre Reserva (6.4%, 330ml)	6.50
Curious Apple Cider (5.2%, 330ml)	5.50
Estrella Daura Damm Gluten Free (5.4%, 330ml)	5.75
Free Damm, Estrella (0%, 330ml)	3.95
Wanstum Preussen Pilsner (4.5%, 500ml)	6.50
Wanstum 1381 IPA (3.8%, 500ml)	6.50
Wanstum Imperium Best Bitter (4%, 500ml)	6.50
Wanstum Dynamo Golden Ale (4.6%, 500ml)	6.95

SOFT DRINKS

Lemonade	2.95
Pepsi	2.95
Diet Pepsi	2.95
Sunkist Orange	2.95
Orange Juice	2.95
Apple Juice	2.95
Pineapple Juice	2.95
Mango Juice	2.95
Passionfruit Juice	2.95
Cranberry Juice	2.95
Tomato Juice	2.95