



Café du Soleil

Dairy Free Menu

Starters

Beef Carpaccio 9.50

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

Three Ducks 8.95

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

Crispy Calamari Salad 9.95

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 10.95

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

Bruschetta Siciliana 7.95

*Heritage tomatoes, garlic, basil, extra virgin olive oil
Artichoke puree, roasted pine nuts*

Tuna Carpaccio 10.95

Soy caviar, arugula

Mixed Vegetarian Platter for Two 16.95

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

Add a selection of Italian Parma ham & salami +3.95

Mains

Porcini and Mushroom Risotto 15.95

Woodroast mushrooms and pecorino cheese

Cauliflower Fritters 15.95

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 29.95

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

Wood Roast Hake 19.95

Spicy prawn glaze, sauteed vegetables, chips and crispy seaweed

Chicken Saltimbocca 18.95

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

Marinated Kentish Lamb 19.95

Ratatouille, pommes frites, salsa verde and Bordelaise or Tomato sauce

Slow Roast Pork Belly 18.95

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

Twice Cooked Brisket 19.95

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

Teriyaki Duck Breast 19.95

Pommes frites, miso bordelaise, sauteed vegetables

Rump Steak Burger or Grilled Chicken Sandwich 13.95

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

Caesar Salad with Chicken 13.95

Salad leaves, pecorino, French vinaigrette dressing, focaccia

Salmon Salad 13.95

*Smoked salmon, salmon and crab fried sushi roll, leaves, cucumber
Radish, wasabi dressing, Focaccia*

Beetroot Salad 13.95

*Roast mixed beets, fried goat's cheese, mixed leaves
Candied pecans, honey mustard dressing, focaccia.*

Desserts

Vegan Chocolate and Coconut Mousse 7.50

Strawberries and cherries, eau de vie

Selection of Sorbets 7.50

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

Egg Free Menu

Starters

Aubergine Gratin 8.50

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

Beef Carpaccio 9.50

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

Four Ducks 8.95

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

Crispy Calamari Salad 9.95

Chilli vinaigrette, cucumber, rocket, pickled radish

Bruschetta Siciliana 7.95

*Heritage tomatoes, garlic, basil, extra virgin olive oil
Artichoke puree, roasted pine nuts*

Mixed Vegetarian Platter for Two 16.95

*Hummus, baked camembert, olives, cauliflower fritters, aubergine caponata,
green herb yoghurt, focaccia
Add a selection of Italian parma ham & salami +3.95*

Tuna Carpaccio 10.95

Soy caviar, arugula, smoked cod taramasalata

Mains

Porcini and Mushroom Risotto 15.95

Woodroast garlic portabello mushroom stuffed with spinach. Farmhouse cheddar.

Cauliflower Fritters 15.95

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 29.95

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

Wood Roast Hake 19.95

Boulangere potatoes, sauteed vegetables, crispy seaweed

Chicken Saltimbocca 18.95

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

Marinated Kentish Lamb 19.95

Ratatouille, boulangere potatoes, sauce soubise, salsa verde

Slow Roast Pork Belly 18.95

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

Twice Cooked Brisket 19.95

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

Teriyaki Duck Breast 19.95

Boulangere potatoes, miso bordelaise, sauteed vegetables

Rump Steak Burger or Grilled Chicken Sandwich 13.95

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

Duck Confit 16.95

Pommes anna, miso bordelaise sauce, sauteed vegetables

Caesar Salad with Chicken 13.95

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

Salmon Salad 13.95

*Smoked salmon, salmon and crab fried sushi roll, leaves, cucumber
Radish, wasabi dressing, "free from" bread*

Beetroot Salad 13.95

*Roast mixed beets, fried goat's cheese, mixed leaves
Candied pecans, honey mustard dressing, "free from" bread*

Dessert

Vegan Chocolate and Coconut Mousse 7.50

Strawberries, cherries, eau de vie

Selection of Sorbet 7.50

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

Gluten Free Menu

Starters

Aubergine Gratin 8.50

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

Beef Carpaccio 9.50

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

Four Ducks 8.95

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

Calamari Salad 9.95

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 10.95

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

Mixed Vegetarian Platter for Two 16.95

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

Add a selection of Italian Parma ham & salami +3.95

Tuna Carpaccio 10.95

Soy caviar, arugula, smoked cod taramasalata

Mains

Porcini and Mushroom Risotto 15.95

Woodroast mushrooms, farmhouse cheddar

Cauliflower Fritters 15.95

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 29.95

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

Wood Roast Hake 19.95

*Spicy prawn glaze, seafood cream reduction
Boulangere potatoes and sauteed vegetables*

Chicken Saltimbocca 18.95

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

Marinated Kentish Lamb 19.95

Ratatouille, boulangere potatoes, sauce soubise and salsa verde

Slow Roast Pork Belly 18.95

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

Twice Cooked Brisket 19.95

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

Teriyaki Duck Breast 19.95

Boulangere potatoes, miso bordelaise, stir fried vegetables

Rump Steak Burger or Grilled Chicken Sandwich 13.95

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

Caesar Salad with Chicken 14.95

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

Salmon Salad 13.95

*Smoked salmon, salmon and crab fried sushi roll, leaves, cucumber
Radish, wasabi dressing, "free from" bread*

Beetroot Salad 13.95

*Roast mixed beets, fried goat's cheese, mixed leaves
Candied pecans, honey mustard dressing, "free from" bread*

Desserts

Vegan Chocolate and Coconut Mousse 7.50

Starwberries, Cherries, eau de vie

Selection of Ice Creams and Sorbets 7.50

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

Gluten and Dairy Free Menu

Starters

Beef Carpaccio 9.50

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

Three Ducks 8.95

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

Salmon and Crab "Sushi" 10.95

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

Mixed Vegetarian Platter for Two 16.95

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

Add a selection of Italian Parma ham & salami +3.95

Tuna Carpaccio 10.95

Soy caviar, arugula

Mains

Porcini and Mushroom Risotto 15.95

Woodroast mushrooms, pecorino cheese

Cauliflower Fritters 15.95

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 29.95

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

Wood Roast Hake 19.95

Spicy prawn glaze, chips, sauteed vegetables, crispy seaweed

Chicken Saltimbocca 18.95

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

Marinated Kentish Lamb 19.95

Ratatouille, pommes frites, Bordelaise or Tomato sauce and salsa verde

Slow Roast Pork Belly 18.95

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

Twice Cooked Brisket 19.95

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

Teriyaki Duck Breast 19.95

Pommes frites, miso bordelaise, stir fried vegetables

Rump Steak Burger or Grilled Chicken Sandwich 13.95

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

Caesar Salad with Chicken 13.95

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

Salmon Salad 13.95

*Smoked salmon, salmon and crab fried sushi roll, leaves, cucumber
Radish, wasabi dressing, "free from" bread*

Beetroot Salad 13.95

*Roast mixed beets, fried goat's cheese, mixed leaves
Candied pecans, honey mustard dressing, "free from" bread*

Desserts

Vegan Chocolate and Coconut Mousse 7.50

Strawberries, cherries, eau de vie

Selection of Sorbets 7.50

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

Nut Free Menu

Starters

Aubergine Gratin 8.50

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

Beef Carpaccio 9.50

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

Salmon and Crab "Sushi" 10.95

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

Four Ducks 8.95

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

Crispy Calamari Salad 9.95

Chilli vinaigrette, cucumber, rocket, pickled radish

Mixed Vegetarian Platter for Two 16.95

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

Add a selection of Italian Parma ham & salami +3.95

Bruschetta Siciliana 7.95

*Heritage tomatoes, garlic, basil, extra virgin olive oil
Artichoke puree*

Tuna Carpaccio 10.95

Soy caviar, arugula, smoked cod taramasalata

Mains

Aubergine, Ricotta and Mint Ravioli 15.95

Homemade pasta, tomato sauce, pecorino, basil oil

Porcini and Mushroom Risotto 15.95

Woodroast garlic portabello mushroom stuffed with spinach. Farmhouse cheddar.

Cauliflower Fritters 15.95

Shitake mushroom sticky rice, green bean & courgette coconut curry

Homemade Spinach Tagliatelle 12.95

Slow roast cherry tomatoes, capers, black olives, extra virgin olive oil

Rib Eye Steak 29.95

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

Wood Roast Hake 19.95

*Spicy prawn glaze, seafood cream reduction, potato cake, sauteed vegetables
Crispy seaweed*

Chicken Saltimbocca 18.95

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

Marinated Kentish Lamb 19.95

Ratatouille, boulangère potatoes, sauce soubise, salsa verde

Slow Roast Pork Belly 18.95

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

Twice Cooked Brisket 19.95

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

Teriyaki Duck Breast 19.95

Boulangère potatoes, miso bordelaise, sauteed vegetables

Rump Steak Burger or Grilled Chicken Sandwich 13.95

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

Caesar Salad with Chicken 13.95

Salad leaves, croutons, parmesan, classic Caesar dressing focaccia

Salmon Salad 13.95

*Smoked salmon, salmon and crab fried sushi roll, leaves, cucumber
Radish, wasabi dressing, Focaccia*

Beetroot Salad 13.95

*Roast mixed beets, fried goat's cheese, mixed leaves
Honey mustard dressing, focaccia.*

Dessert

Tiramisu 7.50

Summer Fruit Tart 7.50

Vanilla Cheesecake 7.50

Passionfruit jelly & sauce

Vegan Chocolate and Coconut Mousse 7.50

Strawberries, Cherries, eau de vie

Valrohna Chocolate Brownie 7.50

White chocolate ice cream

Selection of Sorbets 7.50

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.