

Café du Soleil

Starters

Aubergine Gratin  Parmesan, mozzarella, smoked scamorza, basil, tomato sauce, herb oil. (d)	9.50	Duo of Duck Crostini Creamy duck mouse with Madeira jelly & bbq duck rilette with duck scratchings. Balsamic beetroot pickle. (dg)	10.50
Mixed Vegetarian Platter for Two  Hummus, baked camembert, olives, crispy vegetable pakora, aubergine caponata, tzatziki, foccacia. (gd) Add a selection of Italian Parma ham & salami + 5.00	19.50	Crispy Calamari Salad Chilli ginger vinaigrette, rocket, crispy "seaweed". (mg)	11.00
Bruschetta  Grilled focaccia, heritage tomatoes, extra virgin olive oil, black olives, capers, garlic and basil. Toasted almonds. (gn)	9.00	Beef Carpaccio and Parmesan Garlic, chilli, soy sauce, rocket, crispy shallots, extra virgin olive oil. (gd)	11.00
Wood Fired Garlic & Mozzarella Foccacia (gd) 	6.00	Salmon and Crab Fried "Sushi" Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, soy sauce. (gcf)	12.50
Garlic Foccacia (gd) or Rosemary Foccacia (g) or Marinated Olives	4.00	Seafood Tiella Wood roast pie filled with octopus, cuttlefish, prawns in tomato sauce. Octopus aioli (gcm)	12.50


Wood Fired Pizzas

Napoletana Pizza  Tomato, fresh mozzarella, extra virgin olive oil, basil. (gd)	14.50	Nduja Pizza Spicy Calabrian sausage, salame, ricotta, mozzarella, tomato. (gd)	16.50
Marinara Pizza Roast cherry tomatoes, anchovies, black olives, capers, oregano, extra virgin olive oil (gf)	16.00	Parma Ham & Gorgonzola Pizza Mozzarella, rocket, roast cherry tomato, olive oil, parmesan. (gd)	17.50
Pepperoni Pizza Mozzarella, tomato, oregano. (gd)	16.00	Giardineira Pizza  or  Fior de latte mozzarella or vegan cheese, spinach, roast yellow pepper puree, red onions, sun blush tomatoes, fried capers. (dg)	16.50
		Extra toppings 1.00	

Mains

Aubergine, Ricotta & Mint Ravioli  Homemade pasta, tomato sauce, pecorino, basil oil. (gd)	16.50	Marinated Kentish Lamb Ratatouille, boulangère potatoes, red pepper soubise, salsa verde. (d)	23.00
Vegetable Pakora  Crispy spiced vegetable fritters, shitake mushroom sticky rice, green bean & courgette coconut curry.	18.00	Wood Roast Hake Hake loin, clams, seafood cream reduction, potato cake, greens. (fmcgd)	23.50
Seafood Risotto Prawns, squid, fresh mussels, & home cured hake, with tomato, garlic, white wine, parmesan. (fcmd)	22.50	Chicken Saltimbocca Pan fried breast with pancetta & sage, leek & tarragon cream sauce, parmesan mozzarella arancini, sautéed vegetables. (gd)	22.50
Homemade Tagliatelle  or  Fresh egg pasta, with spinach veloute and roast butternut, garlic, chilli and lemon zest. Finished with pecorino. Vegan pasta and cheese available on request. (gd)	15.50	Twice Cooked Beef Brisket Braised in red wine then wood roasted, mushroom, porcini, pancetta, red wine Bourguignonne sauce, truffled macaroni cheese. (gd)	23.50
Slow Roast Pork Belly Black bean glaze, sticky shitake rice, spicy kimchi, greens, sake & pork jus, 5 spice crackling.	22.50	Rib Eye Steak 300g Rocket salad, spicy onion rings, chips. Green peppercorn sauce (d) + 2.00, truffled parmesan chips (d) + 3.00	34.00
Cassoulet Luscious white bean stew from South West France, with smoked pancetta, duck confit, pork sausage.	23.00	Wood Roast Chicken for 2 Parmesan truffle fries, sautéed greens, ajillo sauce. (d) (Please allow 30 minutes)	40.00

Salads

Chicken Caesar Salad 14.50 Marinated grilled chicken, salad leaves, fresh parmesan, Caesar anchovy dressing. Foccaccia. (fgd)	Salmon Salad 15.50 Smoked salmon, salmon & crab fried "sushi", leaves, cucumber, radish, wasabi dressing. Foccaccia. (fcgd)	Beetroot & Goat's Cheese Salad 14.50  Roast mixed beets, fried goats cheese, candied pecan nuts, mixed leaves, honey mustard vinaigrette. Foccaccia. (gdn)
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Desserts

All at 8.00

Sticky Toffee And Pecan Pudding  Whipped cream. Vanilla ice cream instead +1.00 (gdn)
Burnt Basque Cheesecake  Redfruit compote, vanilla cream. (d)
Ice Cream - Various Flavours (d) 
Tiramisu (gd) 
Valrohna Dark Chocolate Brownie  White chocolate ice cream. (dg)
Chocolate & Coconut Cream Ganache  Fresh strawberries, griottine cherries, cherry liqueur.
Cannolo Siciliano Fried pastry tube, filled with creamy ricotta, pistachio nuts, chocolate sauce. (gdn*)
Affogato  Vanilla ice cream, Amaretto, espresso coffee (dg)

Sides

Wood roast ratatouille, Mixed salad, Sautéed vegetables (g), Arrancini (d), Chips 4.50
Truffled macaroni cheese (gd), Truffled parmesan chips (d) 7.50

Happy Hour

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



Children's Mains

All at 7.50 including a soft drink or juice.
Any of our pizzas (gd),
Macaroni, tomato sauce, cheese (gd),
Chicken goujons (g) + a side,
Hake goujons (gf) + a side

Set Menu

12.00 to 6.00pm Monday to Friday
2 Courses 20.00 or 3 Courses 25.00

Beef Carpaccio (gd)
Aubergine Gratin (gd) 
Crispy Calamari Salad (mg)
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Any Wood Fired Pizza (gd)
Grilled Chicken Sandwich Pancetta, mozzarella, smoked aioli. Salad or Fries. (gd)
Rump Steak Burger Pancetta, mozzarella, smoked aioli. Salad or Fries. (gd)
Any Main Course Salad. (sgd)
Seafood Risotto (sd) + £5
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Tiramisu (gd) 
Burnt Basque Cheesecake, Compote, Cream (gd) 
Chocolate & Coconut Cream Ganache 

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.
(g) = contains gluten, (d) = contains dairy, (n) = contains nuts, (f) = contains fish, (m) = contains mollusc, (c) = contains crustacean, (*) = contains lard.
 = vegetarian,  = vegan. 10% service will be added to tables of 6 or more. All tips and service charge go to our staff.