



Café du Soleil

Dairy Free Menu

Starters

Beef Carpaccio 11.00

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

Crispy Calamari Salad 11.00

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 12.50

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

Bruschetta Siciliana 9.00

*Heritage tomatoes, garlic, basil, extra virgin olive oil
Black olives, capers and toasted almonds*

Mixed Vegetarian Platter for Two 19.50

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

Add a selection of Italian Parma ham & salami +5.00

Mains

Seafood Risotto 22.50

*Prawns, squid, fresh mussels and cured hake
Tomato, garlic, white wine and pecorino*

Crispy Vegetable Pakora 18.00

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Homemade Tagliatelle 15.50

*Fresh egg pasta with spinach velouté and roast butternut, garlic, chill & lemon zest
Finished with pecorino. Vegan pasta and cheese available on request.*

Rib Eye Steak 34.00

Rocket salad, crispy onions, chips,

Chicken Saltimbocca 22.50

Pan fried breast with parma ham, sage, chips, stir fried vegetables

Marinated Kentish Lamb 23.00

Ratatouille, pommes frites, salsa verde. Tomato sauce

Slow Roast Pork Belly 22.50

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

Twice Cooked Brisket 23.50

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

Cassoulet 23.00

*Lucious white bean stew from South West France, with smoked
Pancetta, duck confit and pork sausage*

Rump Steak Burger or Grilled Chicken Sandwich 15.00

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

Caesar Salad with Chicken 14.50

Salad leaves, pecorino, French vinaigrette dressing, focaccia

Salmon Salad 15.50

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

Beetroot Salad 14.50

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

Desserts

Chocolate and Coconut Cream Ganache 8.00

Strawberries and cherries, eau de vie

Selection of Sorbets 8.00

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Café du Soleil

Egg Free Menu

Starters

Aubergine Gratin 9.50

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

Beef Carpaccio 11.00

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

Duck Mousse 9.00

Creamy duck mousse and madeira jelly, Asian pickles, crostini.

Crispy Calamari Salad 11.00

Chilli vinaigrette, cucumber, rocket, pickled radish

Bruschetta 9.00

*Heritage tomatoes, garlic, basil, extra virgin olive oil
Black olives, capers and toasted almonds*

Mixed Vegetarian Platter for Two 19.50

*Hummus, baked camembert, olives, vegetable pakora, aubergine caponata,
green herb yoghurt, focaccia
Add a selection of Italian parma ham & salami +5.00*

Mains

Seafood Risotto 22.50

*Prawns, squid, fresh mussels and cured hake
Tomato, garlic, white wine and pecorino*

Crispy Vegetable Pakora 18.00

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Homemade Tagliatelle 15.50

*Vegan pasta with spinach velouté and roast butternut, garlic, chill & lemon zest
Finished with pecorino. Vegan cheese available on request.*

Rib Eye Steak 34.00

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

Wood Roast Hake 23.50

Hake loin, clams, seafood cream sauce, chips and greens

Chicken Saltimbocca 22.50

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

Marinated Kentish Lamb 23.00

Ratatouille, boulangere potatoes, roast pepper soubise, salsa verde

Slow Roast Pork Belly 22.50

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

Twice Cooked Brisket 23.50

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

Cassoulet 23.00

*Lucious white bean stew from South West France, with smoked
Pancetta, duck confit and pork sausage*

Wood Roast Chicken for 2 40.00

Parmesan truffle fries, sauteed greens, ajillo sauce

Rump Steak Burger or Grilled Chicken Sandwich 15.00

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

Caesar Salad with Chicken 14.50

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

Salmon Salad 15.50

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

Beetroot Salad 14.50

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

Dessert

Chocolate and Coconut Cream Ganache 8.00

Strawberries, cherries, eau de vie

Selection of Sorbet 8.00

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Café du Soleil

Nut Free Menu

Starters

Aubergine Gratin 9.50

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

Beef Carpaccio 11.00

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

Salmon and Crab "Sushi" 12.50

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

Duck Mousse 9.00

Duck liver mousse with madeira jelly, Asian pickles, crostini

Crispy Calamari Salad 11.00

Chilli vinaigrette, cucumber, rocket, pickled radish

Mixed Vegetarian Platter for Two 19.50

Hummus, baked camembert, olives, vegetable pakora, aubergine caponata, green herb yoghurt, focaccia

Add a selection of Italian Parma ham & salami +5.00

Bruschetta 8.00

Heritage tomatoes, garlic, basil, extra virgin olive oil

Black olives, capers. Ask for no almonds.

Polpette di Pesce 9.50

Hake meatballs with green herbs, garlic, pecorino

Poached in marinara sauce. Wood fired focaccia.

Mains

Aubergine, Ricotta and Mint Ravioli 16.50

Homemade pasta, tomato sauce, pecorino, basil oil

Seafood Risotto 22.50

Prawns, squid, fresh mussels and cured hake

Tomato, garlic, white wine and pecorino

Crispy Vegetable Pakora 18.00

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Homemade Tagliatelle 15.50

*Fresh egg pasta with spinach velouté and roast butternut, garlic, chill & lemon zest
Finished with pecorino. Vegan pasta and cheese available on request.*

Rib Eye Steak 34.00

*Rocket salad, crispy onions, chips,
Green peppercorn sauce +2.00 Truffled parmesan fries +3.00*

Wood Roast Hake 23.50

Hake loin, clams, seafood reduction, potato cakes and greens

Chicken Saltimbocca 22.50

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

Marinated Kentish Lamb 23.00

Ratatouille, boulangère potatoes, sauce soubise, salsa verde

Slow Roast Pork Belly 22.50

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

Twice Cooked Brisket 23.50

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

Cassoulet 23.00

*Lucious white bean stew from South West France, with smoked
Pancetta, duck confit and pork sausage*

Wood Roast Chicken for 2 40.00

Parmesan truffle fries, sauteed greens, ajillo sauce

Rump Steak Burger or Grilled Chicken Sandwich 15.00

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

Caesar Salad with Chicken 14.50

Salad leaves, croutons, parmesan, classic Caesar dressing focaccia

Salmon Salad 15.50

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

Beetroot Salad 14.50

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

Desserts

Tiramisu 8.00

Cannolo Siciliano (**ask for no pistachios**) 8.00

Burnt Basque Cheesecake 8.00

Red fruit compote, vanilla cream

Chocolate and Coconut Cream Ganache 8.00

Strawberries, Cherries, eau de vie

Valrohna Chocolate Brownie 8.00

White chocolate ice cream

Selection of Sorbets 8.00

Affogato 8.00

Vanilla ice cream, Amaretto, espresso coffee

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Café du Soleil

Gluten Free Menu

Starters

Aubergine Gratin 9.50

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

Beef Carpaccio 11.00

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

Duck Mousse. 9.00

Creamy duck mousse and madeira jelly, Asian pickles, "freefrom" bread

Calamari Salad 11.00

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 12.50

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

Mixed Vegetarian Platter for Two 19.50

Hummus, baked camembert, olives, vegetable pakora, aubergine caponata, green herb yoghurt, 'free from' bread

Add a selection of Italian Parma ham & salami +5.00

Mains

Seafood Risotto 22.50

*Prawns, squid, fresh mussels and cured hake
Tomato, garlic, white wine and pecorino*

Crispy Vegetable Pakora 18.00

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 34.00

Rocket salad, duck fat chips, crispy onions, green peppercorn sauce +1.95

Wood Roast Hake 23.50

Hake loin, clams, seafood cream sauce, boulangere and greens

Chicken Saltimbocca 22.50

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

Marinated Kentish Lamb 23.00

Ratatouille, boulangere potatoes, sauce soubise and salsa verde

Slow Roast Pork Belly 22.50

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

Cassoulet 23.00

*Lucious white bean stew from South West France, with smoked
Pancetta, duck confit and pork sausage*

Twice Cooked Brisket 23.50

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

Wood Roast Chicken for Two 40.00

Parmesan truffle fries, sauteed greens, ajillo sauce

Rump Steak Burger or Grilled Chicken Sandwich 15.00

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

Caesar Salad with Chicken 14.50

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

Salmon Salad 15.50

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

Beetroot Salad 14.50

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

Desserts

Chocolate and Coconut Cream Ganache 8.00

Starwberries, Cherries, eau de vie

Selection of Ice Creams and Sorbets 8.00

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Café du Soleil

Gluten and Dairy Free Menu

Starters

Beef Carpaccio 11.00

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

Salmon and Crab "Sushi" 12.50

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

Mixed Vegetarian Platter for Two 19.50

*Hummus, olives, vegetable pakora, aubergine caponata,
'free from' bread*

Add a selection of Italian Parma ham & salami +5.00

Mains

Seafood Risotto 22.50

*Prawns, squid, fresh mussels and cured hake
Tomato, garlic, white wine and pecorino*

Crispy Vegetable Pakora 18.00

Shiitake mushroom sticky rice, green bean & courgette coconut curry

Rib Eye Steak 34.00

Rocket salad, crispy onions, chips

Chicken Saltimbocca 22.50

Pan fried breast with parma ham, sage, chips, stir fried vegetables

Marinated Kentish Lamb 23.00

Ratatouille, pommes frites, Tomato sauce and salsa verde

Slow Roast Pork Belly 22.50

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

Twice Cooked Brisket 23.50

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

Cassoulet 23.00

*Lucious white bean stew from South West France, with smoked
Pancetta, duck confit and pork sausage*

Rump Steak Burger or Grilled Chicken Sandwich 15.00

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

Caesar Salad with Chicken 14.50

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

Salmon Salad 15.50

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

Beetroot Salad 14.50

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

Desserts

Chocolate and Coconut Cream Ganache 8.00

Strawberries, cherries, eau de vie

Selection of Sorbets 8.00

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Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Duck Mousee															
Mousse								x					x		x
Pickles			x									x	x		x
Foccacia			x												
Scratching			x												
Calamari															
Squid									x						
Dressing											x	x	x		x
Aubergine Gratin															
Gratin								x							
Napoletana													x		x
Carpaccio															
Topside															
Dressing												x			x
Salad					x			x							x
Crispy onions			x												
Bruschetta															
Bread			x												x
Tomato Topping															
Almonds		x													x
Herb Oil															
Sushi Roll															
Roll			x	x	x	x				x					
Ponzu												x	x		

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Platter															
Hummus											x				x
Tzatziki								x							x
Olives													x		x
Foccacia			x												
Meat															x
Caponata													x	x	x
Fritter															x
Polpette															
Fish Balls					x	x		x					x		x
Sauce															x
Bread			x												
Sides															
Foccacia			x												
Garlic Bread			x												x
Olives													x		x
Ratatouille													x		x
Truffle Chips			x		x			x							
Chips			x												
Arancini			x		x			x					x		x
Stir Fry Veg								x						x	x
Macaroni			x		x			x							
Mixed Salad										x			x		x
Ravioli															
Ravioli			x		x			x							x
Napoletana souce													x		x

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Risotto															
Rice base				x		x		x	x				x		x
Cauliflower Fritter															
Fritter															x
Rice												x			x
Sauce												x			x
Tagliatelle															
Pasta			x		x										
Sauce													x		x
Saltimbocca															
Chicken															x
Sauce								x					x	x	x
Arancini			x		x			x							x
Greens								x							x
Hake															
Fish						x									
Clams									x						
Sauce						x		x					x	x	x
Potato Cake			x		x			x							x
Spinach														x	
Cassoulet															
Duck															x
Stew													x	x	x

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Brisket															
Brisket													x		x
Sauce												x	x	x	x
Macaroni			x		x										
Cheese Sauce			x		x			x							
Crumb			x					x							
Pork Belly															
Belly															x
Sauce												x	x	x	x
Rice												x			x
Kimchi						x									x
Black Pepper Sauce			x			x			x			x	x		x
Greens								x							x
Steaks															
Peppercorn								x				x	x	x	
Salad								x		x					x
Onion Rings															x
Lamb Steak															
Lamb Steak								x							x
Ratatouille													x		x
Boulangere								x							x
Soubisse								x						x	x
Salsa Verde										x					x

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Wood Roast Chick															
Chicken															x
Chips								x							x
Greens														x	x
Sauce													x	x	x
Caesar Salad															
Chicken / Fish			x												x
Salad						x									
Dressing						x				x			x		x
Foccacia			x												
Salmon Salad															
Salmon Roll / Salmon			x			x						x			
Dressing															x
Salad															x
Foccacia			x												
Beetroot Salad															
Beetroot															x
Salad															x
Dressing										x					x
Candied Pecans		x													
Beef Burger															
Beef															
Brioche			x		x			x							
Involtini								x							
Salad															
Aoili					x										x
Chips															

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Chicken Sandwich															
Chicken															x
Brioche			x		x			x							
Involtini								x							
Salad															
Aoili					x								x		x
Chips															
Nduja Pizza															
Base			x												
Sauce															
Meats															x
Cheeses								x							
Pepperoni Pizza															
Base			x					x							
Sauce															
Pepperoni															
Parma Ham Pizza															
Base			x												
Sauce															
Gorgonzola								x							
Ham															
Parmesan					x			x							
Giardineira Pizza															
Base			x												
Sauce															
Toppings															x
Cheese								(x)							

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Marinara Pizza															
Base			x												
Sauce															
Anchovy						x									x
Olive													x		x
Capers													x		
Napoletana Pizza															
Base			x												
Sauce															
Mozzarella								x							
Sticky Toff Pudding															
Pudding		x	x		x			x							
Sauce								x							
Chantilly								x							
Cheesecake															
Cheesecake					x			x							
Compote															
Cream								x							
Chocolate Ganache															
Mousse															
Strawberries															
Cherries													x		

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Brownie															
Brownie			x		x			x							
Ice Cream					x			x							
Tiramisu															
Cream					x			x							
Biscuits			x										x		
Affogato															
Ice cream					x			x							
Liqueur															
Coffee															
Canolo															
Shell			x		x			x							
Cheese filling								x							
Garnish		x						x							
Kid's Pizza	See main pizza listings above for details														
Kid's Pasta			x					x							x
Kid's Chicken Gouj			x		x										x
Kid's Hake Gouj			x		x	x									x