

CAFÉ DU SOLEIL

Starters

Crispy Calamari Salad With chilli ginger vinaigrette, cucumber, rocket, radish. (mg)	11.25	Wood Fired Garlic & Mozzarella Focaccia (gd) (V)	6.25
Salmon and Crab Fried "Sushi" Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, soy sauce. (gcf)	12.50	Bruschetta (VV)	8.25
Beef Carpaccio and Parmesan With garlic, chilli, soy sauce, rocket, crispy shallots, extra virgin olive oil. (gd)	11.25	Aubergine Gratin (V)	9.25
Mixed Vegetarian Platter for 2 (V) Baked camembert, hummus, olives, kimchi onion fritter, aubergine caponata, tzatziki, focaccia. (gd) Add parma ham + 3.00	19.00	Croquettes	3 for 9.75
		Smoked salmon, pecorino (gdf)	
		Nduja & pecorino (dg)	
		Truffle & pecorino (dg)	
		Served with salsa romesco rocket. (n)	

Wood Fired Pizzas

Large pizzas can be made half and half

	for 1	for 2		for 1	for 2
Nduja Spicy Calabrian sausage, salame, ricotta, mozzarella, tomato. (gd)	16.50	24.50	Marinara (no cheese) Roast cherry tomatoes, anchovies, black olives, capers, oregano, extra virgin olive oil (fg)	16.00	24.00
Parma Ham & Gorgonzola With mozzarella, rocket, roast cherry tomato, olive oil, parmesan. (gd)	17.50	26.50	Pepperoni With mozzarella, tomato, oregano. (gd)	16.00	24.00
Napoletana (V) Tomato, fresh mozzarella, extra virgin olive oil, basil. (gd)	14.50	21.50	Giardiniera (V or VV) Fior de latte mozzarella or vegan cheese, spinach, roast yellow pepper puree, red onions, sun blush tomatoes, fried capers. (gd)	16.00	24.00

Crust dips: smoked chilli aioli 2.50, cheese fondue (d) 3.50, salsa verde 2.50, hummus 3.50, salsa romesco (n) 3.50, caesar dressing (f) 2.50

Sharing Feast

For 2 or more, 18.50 pp

Wood-fired pocket bread, fries, Italian cheese fondue, herby slaw, hummus, romesco, salsa verde (gdn)

+ Each person to choose 1 of the following:

Garlic Butter Chicken Breast

With rosemary & thyme. (gd)

Wood Roast Italian Sausages

With confit onions & peppers.

Portobello Mushrooms

 (V)

Pan fried in garlic butter. (d)

Polpette de Pesce

Sicilian Hake meatballs,
Marinara sauce, pecorino. (df)

Roast Mediterranean Vegetables

 (V)

Aubergines, peppers, courgettes,
tomatoes, Salsa verde.

Calabrian Meatballs

Spicy beef & pork meatballs
Marinara sauce, pecorino. (gd)

Spicy Fried Chicken

Marinated in yoghurt, buttermilk,
garlic, ginger, spices. (d)

Mains

Marinated Kentish Lamb With ratatouille, boulangère potatoes, red pepper soubise, salsa verde. (d)	23.50	Vegetable & Chickpea Curry (VV)	18.50
Slow Roast Pork Belly With black bean glaze, sticky shitake rice, spicy kimchi, greens, sake & pork jus, 5 spice crackling.	23.00	Seafood Risotto	23.00
Duck Confit With miso peppercorn sauce, boulangère potatoes, sautéed vegetables. (gd)	23.00	Wood Roast Hake	24.00
Rib Eye Steak 300g With rocket salad, fries. Green peppercorn sauce (d) + 2.25, truffled parmesan fries (d) + 3.25	34.00	Beef Brisket	24.00
		Crispy kimchi & onion fritter, green bean, chickpea & courgette coconut curry, shitake mushroom sticky rice.	
		Prawns, squid, fresh mussels, & home cured hake, with tomato, garlic, white wine, parmesan. (fcmd)	
		Hake loin, mussels, seafood cream reduction, potato cake, greens. (fmcgd)	
		Braised in red wine then wood roasted, mushroom, porcini, pancetta, red wine Bourguignonne sauce, truffled macaroni cheese. (gd)	

CAFÉ DU SOLEIL

Happy Hour

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

Set Menu

12 to 6 pm Monday to Friday
2 Courses 21.00, or 3 Courses 26.00

Beef Carpaccio (gd)
Aubergine Gratin (gd)
Crispy Calamari Salad (mg)
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Any Wood Fired Pizza (for 1) (gd)
Any of the Lunch Specials
Seafood Risotto (fcmd) + 5.00
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Tiramisu (gd)
Burnt Basque Cheesecake, Compote, Cream (gd)
Chocolate & Coconut Cream Ganache (VV)

Lunch Specials

Available until 6pm

Rump Steak Burger 14.75
With pancetta, mozzarella, smoked aioli.
Salad or Fries. (gd)

Crispy Confit Duck Burger 14.75
With hoisin bbq sauce, smoked chilli aioli,
pickles. Salad or Fries. (gd)

Chicken Caesar Salad 14.50
Marinated grilled chicken,
salad leaves, fresh parmesan,
Caesar anchovy dressing. Focaccia. (fgd)

Salmon Salad 15.50
Smoked salmon, salmon & crab
fried "sushi", salad leaves, cucumber,
radish, wasabi dressing. Focaccia. (fcgd)

Beetroot & Goat's Cheese Salad 14.50 (V)
Roast mixed beets, fried goats cheese,
candied pecan nuts, mixed leaves,
honey mustard vinaigrette. Focaccia. (gdn)

Pasta del Giorno 14.50

Children's Menu

All day
7.50 including a soft drink

Any of our pizzas (gd),
Macaroni, tomato sauce, cheese (gd),
Chicken goujons (g) + a side,
Hake goujons (fg) + a side

Sides

Garlic Focaccia (gd)	4.00
Rosemary Focaccia (g)	4.00
Marinated Olives	4.00
Wood roast ratatouille	4.50
Mixed salad	4.50
Sautéed vegetables (g)	4.50
Fries	4.50
Truffled macaroni cheese (gd)	7.50
Truffled parmesan fries (d)	7.50

Desserts

All at 8.00

Sticky Toffee And Pecan Pudding (V)
with whipped cream.
Vanilla ice cream instead of cream +1.00 (dgn)

Burnt Basque Cheesecake (V)
With redfruit compote, vanilla cream. (d)

Tiramisu (gd) (V)

Valrohna Dark Chocolate Brownie (V)
With white chocolate ice cream. (dg)

Chocolate & Coconut Cream Ganache (VV)
With fresh strawberries, griottine cherries, cherry liqueur.

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, (V) = vegetarian, (VV) = vegan. Discretionary 10% service charge will be added to tables of 6 or more. All tips and service charge go to our staff.