



# Café du Soleil

## Dairy Free Menu

### Starters

Beef Carpaccio 11.25

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

Crispy Calamari Salad 11.25

*Chilli vinaigrette, cucumber, rocket, pickled radish*

Salmon and Crab "Sushi" 12.50

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

Bruschetta Siciliana 8.25

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

### Sharing Feast

For 2 or more, 18.50 pp

Wood fired pocket bread, fries, caponata, herby slaw, hummus,  
salsa verde, romesco, pickled chilli mayo

+ Each person to choose one of the following:

Garlic Chicken

Wood Roast Italian Sausages

Portobello Mushrooms

Roast Mediterranean Vegetables

## Mains

### Seafood Risotto 23.00

*Prawns, squid, fresh mussels and cured hake  
Tomato, garlic, white wine **request no pecorino***

### Vegetable and Chickpea Curry 18.50

*Spiced broccoli tempura, Shiitake mushroom sticky rice  
chickpea green bean & courgette coconut curry*

### Rib Eye Steak 34.00

*Rocket salad, fries*

### Marinated Kentish Lamb 23.50

*Ratatouille, pommes frites, salsa verde. Tomato sauce*

### Slow Roast Pork Belly 23.00

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

### Twice Cooked Brisket 24.00

*Braised in red wine, oven roasted and finished in bourguignonne sauce, fries*

### Marinara Pizza. 16.00 / 24.00

*Roast cherry tomatoes, anchovies, black olives, capers, oregano, evoo*

### Rump Steak Burger 14.75 **12-6pm only**

*Smoked chilli aioli, crispy parma ham, salad, 'free from' bun, fries*

### Crispy Duck Burger 14.75 **12-6pm only**

*Hoisin BBQ sauce, smoked chilli aioli, pickled cucumber, salad, 'free from' bun, fries*

### Caesar Salad with Chicken 14.50 **12-6pm only**

*Salad leaves, pecorino, French vinaigrette dressing, focaccia*

### Salmon Salad 15.50 **12-6pm only**

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

### Beetroot Salad 14.50 **12-6pm only**

*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*

*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 9.25

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

Beef Carpaccio 11.25

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

Calamari Salad 11.25

*Chilli vinaigrette, cucumber, rocket, pickled radish*

Salmon and Crab "Sushi" 12.50

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

Antipasti for 2. 22.00

*Duck liver mousse, baked camembert, marinated olives, spiced tempura broccoli, anchovy aioli, Italian salamis, herby slaw, 'free from' bread*

### Sharing Feast

For 2 or more, 18.50 pp

Free from bread, fries, Italian cheese fondue, caponata, hummus, salsa verde, smoked chilli aioli, pickled chilli mayo

+ Each person to choose one of the following:

Garlic Butter Chicken

Portobello Mushrooms

Polpette de Pesce

Roast Mediterranean Vegetables

Spicy Fried Chicken

## Mains

### Seafood Risotto 23.00

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

### Vegetable and Chickpea Curry 18.50

*Spiced tempura broccoli, Shiitake mushroom sticky rice  
chickpea green bean & courgette coconut curry*

### Rib Eye Steak 34.00

*Rocket salad, fries, green peppercorn sauce +1.95*

### Wood Roast Hake 24.00

*Hake loin, fresh mussels, seafood cream sauce, boulangere and greens*

### Duck Confit 23.00

*Miso peppercorn sauce, boulangere potatoes, sauteed greens*

### Marinated Kentish Lamb 23.50

*Ratatouille, boulangere potatoes, sauce soubise and salsa verde*

### Slow Roast Pork Belly 23.00

*Sticky shiitake rice, spicy kimchi salad, sake and pork jus, greens, five spice crackling  
Request no black bean glaze*

### Twice Cooked Brisket 24.00

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

### Rump Steak Burger 14.75 **12-6pm only**

*Melted mozzarella, Parma ham, salad, 'free from' bun, fries*

### Crispy Duck Burger 14.75 **12-6pm only**

*Smoked chilli aioli, pickled cucumber, salad, 'free from' bun, fries*

### Caesar Salad with Chicken 14.50 **12-6pm only**

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

### Salmon Salad 15.50 **12-6pm only**

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

### Beetroot Salad 14.50 **12-6pm only**

*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*

Affogato 8.00

Burnt Basque Cheesecake 8.00

*Red fruit compote, vanilla cream*

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# Café du Soleil

## Nut Free Menu

### Starters

Aubergine Gratin 9.25

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

Beef Carpaccio 11.25

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

Salmon and Crab "Sushi" 12.50

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

Crispy Calamari Salad 11.25

*Chilli vinaigrette, cucumber, rocket, pickled radish*

Antipasti for 2 22.00

*Duck liver mousse, baked camembert, olives, smoked salmon croquetas, Spicy broccoli tempura, anchovy aioli, Italian salamis, herby slaw, foccacia*

Croquetas 3 for 9.75

*Smoked Salmon and pecorino*

*Nduja sausage and pecorino*

*Truffle and pecorino*

*Request smokey aioli instead of romesco*

Bruschetta 8.25

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

*Black olives, capers. Ask for no almonds.*

Wood Fired Garlic and Mozzarella Bread 6.25

### Wood Fired Pizzas

Nduja – spicy Calabrian sausage, salame, ricotta, mozzarella, tomato 16.50 / 24.50

Parma Ham & Gorgonzola – mozzarella, rocket, roast cherry tomatoes, extra virgin olive oil, parmesan 17.50 / 26.50

Napoletana – tomato, fresh mozzarella, extra virgin olive oil, basil 14.50 / 21.50

Marinara – roast cherry tomatoes, anchovies, black olives, capers, oregano,  
extra virgin olive oil 16.00 / 24.00

Pepperoni – mozzarella, tomato, oregano, spicy sausage 16.00 / 24.00

Giardiniera – fior de latte mozzarella or vegan cheese, spinach, roast yellow pepper puree, red onions,  
sunblush tomatoes, fried capers 16.00 / 24.00

### **Sharing Feast**

For 2 or more, 18.50 pp

Wood fired pocket breads, fries, Italian cheese fondue, caponata, hummus, pickled chilli mayo,  
salsa verde, **request smoked chilli aioli instead of romesco**

+ Each person to choose one of the following:

Garlic Butter Chicken

Italian Sausages

Portobello Mushrooms

Polpette de Pesce

Roast Mediterranean Vegetables

Calabrian Meatballs

Spicy Fried Chicken

### **Mains**

Seafood Risotto 23.00

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

Vegetable and Chickpea Curry 18.50

*Crispy kimchi and onion fritter, Shiitake mushroom sticky rice  
chickpea green bean & courgette coconut curry*

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, mussels, seafood reduction, potato cakes and greens*

Marinated Kentish Lamb 23.50

*Ratatouille, boulangère potatoes, sauce soubise, salsa verde*

Slow Roast Pork Belly 23.00

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

Twice Cooked Brisket 24.00

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

Duck Confit 23.00

*Miso peppercorn sauce, boulangere potatoes, sauteed greens*

Homemade Fettucine 14.50 **12-6pm only**

*Egg pasta ribbons in a creamy mushroom sauce with pecorino*

*Add fresh Tuscan sausage + 2.00*

Rump Steak Burger 14.75 **12-6pm only**

*Melted mozzarella, Parma ham, smoked chilli aioli, brioche bun, fries or salad*

Crispy Duck Burger 14.75 **12-6pm only**

*Hoisin BBQ sauce, smoked chilli aioli, pickled cucumber, brioche bun, fries or salad*

Caesar Salad with Chicken 14.50 **12-6pm only**

*Salad leaves, croutons, parmesan, classic Caesar dressing focaccia*

Salmon Salad 15.50 **12-6pm only**

*Smoked salmon, salmon and crab fried sushi roll, leaves, cucumber*

*Radish, wasabi dressing, Focaccia*

Beetroot Salad 14.50 **12-6pm only**

*Roast mixed beets, fried goat's cheese, mixed leaves*

*Honey mustard dressing, focaccia.*

**Desserts**

Tiramisu 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*

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# Café du Soleil

## Egg Free Menu

### Starters

Aubergine Gratin 9.25

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

Beef Carpaccio 11.25

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

Crispy Calamari Salad 11.25

*Chilli vinaigrette, cucumber, rocket, pickled radish*

Bruschetta 8.25

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

Antipasti for 2 22.00

*Duck liver mousse, baked camembert, olives, spicy tempura broccoli, **salsa romesco, caponata,**  
Italian salmis, foccacia*

### Sharing Feast

For 2 or more, 18.50 pp

Wood fried pocket bread, fries, Italian cheese fondue, caponata, hummus, salsa verde, romesco

+ Each person to choose one of the following:

Garlic Butter Chicken

Italian Sausages

Portobello Mushrooms

Roast Mediterranean Vegetables

## Mains

### Seafood Risotto 23.00

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

### Vegetable and Chickpea Curry 18.50

*Spiced tempura broccoli, Shiitake mushroom sticky rice  
chickpea green bean & courgette coconut curry*

### Rib Eye Steak 34.00

*Rocket salad, fries  
green peppercorn sauce + 1.95*

### Wood Roast Hake 24.00

*Hake loin, fresh mussels, seafood cream sauce, boulangere and greens*

### Marinated Kentish Lamb 23.50

*Ratatouille, boulangere potatoes, roast pepper soubise, salsa verde*

### Slow Roast Pork Belly 23.00

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

### Twice Cooked Brisket 24.00

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

### Duck Confit 23.00

*Miso peppercorn sauce, boulangere potatoes, sauteed greens*

### Rump Steak Burger 14.75 **12-6pm only**

*Crispy parma ham and mozzarella, salad, 'free from' bun, fries*

### Crispy Duck Burger 14.75 **12-6pm only**

*Hoisin BBQ sauce, pickled cucumber, salad, 'free from' bun, fries*

### Caesar Salad with Chicken 14.50 **12-6pm only**

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

### Salmon Salad 15.50 **12-6pm only**

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

### Beetroot Salad 14.50 **12-6pm only**

*Roast mixed beets, roasted 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*

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# Café du Soleil

## Gluten and Dairy Free Menu

### Starters

Beef Carpaccio 11.25

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

Salmon and Crab "Sushi" 12.50

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

### Sharing Feast

For 2 or more, 18.50 pp

Free from bread, fries, caponata, herby slaw, hummus, salsa verde, smoked chilli aioli

+ Each person to choose one of the following:

Garlic Chicken

Portobello Mushrooms

Roast Mediterranean Vegetables

### Mains

Seafood Risotto 23.00

*Prawns, squid, fresh mussels and cured hake  
Tomato, garlic, white wine **request no pecorino***

Vegetable and Chickpea Curry 18.50

*Spiced tempura broccoli, Shiitake mushroom sticky rice  
chickpea green bean & courgette coconut curry*

Rib Eye Steak 34.00

*Rocket salad, fries*

**Marinated Kentish Lamb 23.00**

*Ratatouille, pommes frites, Tomato sauce and salsa verde*

**Slow Roast Pork Belly 22.50**

*Sticky shiitake rice, spicy kimchi salad, sake and pork jus, greens, five spice crackling*

*Request no black bean glaze*

**Twice Cooked Brisket 23.50**

*Braised in red wine, oven roasted and finished in bourguignonne sauce, fries*

**Rump Steak Burger 14.75 12-6pm only**

*Smoked chilli aioli, crispy parma ham, salad, 'free from' bun, fries*

**Crispy Duck Burger 14.75 12-6pm only**

*Hoisin BBQ sauce, smoked chilli aioli, pickled cucumber, salad, 'free from' bun, fries*

**Caesar Salad with Chicken 14.50 12-6pm only**

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

**Salmon Salad 15.50 12-6pm only**

*Smoked salmon, salmon and crab sushi roll, leaves, cucumber*

*Radish, wasabi dressing, "free from" bread*

**Beetroot Salad 14.50 12-6pm only**

*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*

*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.*

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
<b>Dish ↓</b>															
<b>Croquettes</b>															
Salmon			x		x	x		x					x		
Nduja			x		x			x					x		x
Truffle			x		x			x					x	x	x
Romesco		x	x										x		x
<b>Calamari</b>															
Squid			x						x						
Dressing											x	x	x		x
<b>Aubergine Gratin</b>															
Gratin								x							
Napoletana													x		x
<b>Carpaccio</b>															
Topside															
Dressing												x			x
Salad								x							x
Crispy onions			x												x
<b>Bruschetta</b>															
Bread			x												x
Tomato Topping															x
Almonds		x													
Herb Oil															
<b>Sushi Roll</b>															
Roll			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
<b>Dish ↓</b>															
<b>Antipasti</b>															
Duck Mousse								x					x		x
Camembert								x							
Olives													x		
Foccacia			x												
Salmon Croquettes			x		x	x		x							x
Broccoli Tempura															x
Anchovy Aioli					x	x									
Slaw															
Salames															x
<b>Sides</b>															
Foccacia			x												
Garlic Bread			x					x							x
Olives													x		
Ratatouille													x		x
Truffle Chips								x						x	x
Chips			x												
Stir Fry Veg								x						x	x
Macaroni			x		x			x						x	x
Mixed Salad										x			x		x
<b>Hake</b>															
Fish						x									
Mussels									x						
Sauce						x		x	x				x	x	x
Potato Cake			x		x			x							x
Spinach								x					x	x	x
<b>Fritter Curry</b>															
Broccoli Tempura															x
Rice												x			x
Sauce												x			x

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
<b>Dish ↓</b>															
<b>Risotto</b>															
Rice base				x		x		x	x				x	x	x
<b>Pasta del Girono</b>															
Pasta			x		x										
Sauce								x					x	x	x
<b>Brisket</b>															
Brisket													x	x	x
Sauce												x	x	x	x
Macaroni			x		x									x	x
Cheese Sauce			x		x			x							
Crumb			x					x							
<b>Pork Belly</b>															
Belly			x												x
Sauce												x	x	x	x
Rice												x			x
Kimchi						x									x
Black Pepper Sauce			x			x			x			x	x		x
Greens								x							x
<b>Steaks</b>															
Peppercorn								x				x	x	x	x
Salad								x		x					x



Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
<b>Dish ↓</b>															
<b>Lamb Steak</b>															
Lamb Steak								x							x
Ratatouille													x		x
Boulangere								x							x
Soubisse								x						x	x
Salsa Verde										x					x
<b>Caesar Salad</b>															
Chicken			x												x
Salad															
Dressing						x				x			x		x
Foccacia			x												
<b>Salmon Salad</b>															
Sushi Roll / Salmon			x	x		x						x			
Dressing															x
Salad															x
Foccacia			x												
<b>Beetroot Salad</b>															
Beetroot															x
Salad															x
Dressing										x					x
Candied Pecans		x													
Goats Cheese			x		x			x							

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
<b>Dish ↓</b>															
<b>Beef Burger</b>															
Beef															
Brioche			x		x			x							
Involtini								x							
Salad															
Aoili					x										x
Chips															
<b>Duck Burger</b>															
Duck Burger															x
Hoisin Sauce			x			x						x	x		x
Smoked aioli					x										x
Brioche			x		x			x							
Salad															
Chips															
Pickled cucumber												x			x
<b>Duck Confit</b>															
Duck leg															x
Sauce								x		x			x	x	x
Boulangere								x							x
Veg															x
<b>Marinara Pizza</b>															
Base			x												
Sauce															
Anchovy						x									x
Olive													x		x
Capers													x		

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
<b>Dish ↓</b>															
<b>Napoletana Pizza</b>															
Base			x												
Sauce															
Mozzarella								x							
<b>Nduja Pizza</b>															
Base			x												
Sauce															
Meats															x
Cheeses								x							
<b>Pepperoni Pizza</b>															
Base			x					x							
Sauce															
Pepperoni															
<b>Parma Ham Pizza</b>															
Base			x												
Sauce															
Gorgonzola								x							
Ham															
Parmesan					x			x							
<b>Giardineira Pizza</b>															
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
<b>Dish ↓</b>															
<b>Brownie</b>															
Brownie			x		x			x							
Ice Cream					x			x							
<b>Tiramisu</b>															
Cream					x			x							
Biscuits			x										x		
<b>Sticky Toff Pudding</b>															
Pudding		x	x		x			x							
Sauce								x							
Chantilly								x							
<b>Cheesecake</b>															
Cheesecake					x			x							
Compote													x		
Cream								x							
<b>Chocolate Ganache</b>															
Mousse															
Strawberries															
Cherries													x		
<b>Affogato</b>															
					x			x							

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
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
<b>Sharing Feasts</b>															
Bread			x												
Fries															
Fondue								x					x		
Caponata														x	x
Hummus											x				x
Romesco		x	x												x
Salsa Verde															x
Chilli Pickle Mayo										x					x
Garlic Chicken								x					x		x
Sausages			x										x		x
Mushrooms								x							x
Polpette Pesce					x	x		x					x		x
Calabrian Meatballs			x		x			x					x		x
Fried Chicken					x			x							x