

CAFÉ DU SOLEIL

Starters

Salmon and Crab Fried "Sushi"

Fresh salmon, crab, rocket, nori, in tempura batter.
Wasabi, soy sauce. (gcf)

Beef Carpaccio and Parmesan

With garlic, chilli, soy sauce, rocket, crispy shallots,
extra virgin olive oil. (gd)

Antipasti for 2

Duck liver mousse, baked camembert, olives,
homemade taramasalata, spicy broccoli tempura,
anchovy aioli, Italian salamis, herby slaw, foccacia. (gdf)

13.25	Wood Fired Garlic & Mozzarella Foccacia (gd) (V)	6.50
	Bruschetta (VV)	8.50
12.25	Grilled foccacia, heritage tomatoes, extra virgin olive oil, black olives, capers, garlic and basil. Toasted almonds. (gn)	
	Aubergine Gratin (V)	9.75
23.50	With parmesan, mozzarella, smoked scamorza, basil, tomato sauce, herb oil. (d)	
	Crispy Calamari Salad	12.25
	With chilli ginger vinaigrette, cucumber, rocket, radish. (mg)	
	Garlic Foccacia (gd) Rosemary Foccacia (g) Marinated Olives	4.00

Wood Fired Pizzas

Large pizzas can be made half and half

Nduja

Spicy Calabrian sausage, salame, ricotta,
mozzarella, tomato. (gd)

Parma Ham & Gorgonzola

With mozzarella, rocket, roast cherry tomato,
olive oil, parmesan. (gd)

Napoletana (V)

Tomato, fresh mozzarella, extra virgin olive oil,
basil. (gd)

Spiced Lamb

Garlic spinach, tomato, mozzarella, feta,
red onion, harissa mint yoghurt. (gd)

	for 1	for 2		for 1	for 2
	16.75	26.50	Marinara (no cheese)	16.75	26.00
			Roast cherry tomatoes, anchovies, black olives, capers, oregano, extra virgin olive oil (fg)		
	17.75	28.50	Pepperoni	16.75	26.00
			With mozzarella, tomato, oregano. (gd)		
	14.75	24.50	Giardiniera (V or VV)	16.75	26.00
			Fior de latte mozzarella or vegan cheese, spinach, roast yellow pepper puree, red onions, sun blush tomatoes, fried capers. (gd)		
	16.75	26.00	Grilled Artichoke (V)	16.75	26.00
			Marinated courgettes, mushrooms, tomatoes, mozzarella, fresh basil pesto, smoked ricotta. (dgn)		

Crust dips: smoked chilli aioli 2.50, cheese fondue (d) 3.50, salsa verde 2.50, hummus 3.50, anchovy mayo (f) 2.50, pickled chilli mayo 2.50

Sharing Feast

For 2 or more, 20.50 pp

Wood-fired pocket bread, fries, Italian cheese fondue, salad, hummus, salsa verde, pickled chilli mayo (gdn)
1- Cut pocket bread in half, 2- fill it, 3- eat it with your hands, 4- repeat! 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 (VV)

Aubergines, peppers, courgettes, tomatoes, Salsa verde.

Seared Flank Steak +3.00

Chimichurri salsa.

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

Ratatouille, boulangère potatoes, soubise, salsa verde. (d)

Slow Roast Pork Belly

With black bean glaze, sticky shitake rice, spicy kimchi,
greens, sake & pork jus, 5 spice crackling. (gf)

Duck Confit

Miso peppercorn sauce, boulangère potatoes, vegetables. (gd)

Chicken Saltimbocca

Pan fried breast, pancetta, sage, leek & tarragon cream
sauce, 3 cheese mash, sautéed vegetables. (gd)

Beef Brisket

Red wine sauce, mushroom, porcini, pancetta,
carrots, truffled macaroni cheese. (gd)

25.75	Vegetable & Chickpea Curry (VV)	19.50
	Spicy broccoli tempura, green bean, chickpea & courgette coconut curry, shitake mushroom sticky rice.	
24.75		
	Seafood Risotto	24.50
	Prawns, squid, fresh mussels, hake, tomato, garlic, white wine, parmesan. (fcmd)	
24.75		
	Wood Roast Hake	25.50
24.50	Hake loin, mussels, Provençale seafood tomato sauce, 3 cheese mash, greens, rouille. (fmcd)	
	Rib Eye Steak 300g	35.00
25.75	With rocket salad, fries. Green peppercorn sauce (d) + 2.25, truffled parmesan fries (d) + 3.25	

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 23.00, or 3 Courses 28.00

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)

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

Lunch Specials

Available until 6pm

Rump Steak Burger 15.75
With pancetta, mozzarella, smoked aioli.
Salad or Fries. (gd)

Crispy Confit Duck Burger 16.25
With hoisin bbq sauce, smoked chilli aioli,
pickles. Salad or Fries. (gd)

Chicken Caesar Salad 15.50
Marinated grilled chicken,
salad leaves, fresh parmesan,
Caesar anchovy dressing. Focaccia. (fgd)

Salmon Salad 16.50
Smoked salmon, salmon & crab
fried "sushi", salad leaves, cucumber,
radish, wasabi dressing. Focaccia. (fcd)

Beetroot & Goat's Cheese Salad 15.50 (V)
Roast mixed beets, fried goats cheese,
candied pecan nuts, mixed leaves,
vinaigrette. Focaccia. (gdn)

Homemade Fettuccine alla Norma 15.50 (V)
Sicilian tomato aubergine sauce, smoked ricotta. (gd)

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 8.50

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)

Affogato (d) (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 5 or more. All tips and service charge go to our staff.