



Café du Soleil

Dairy Free Menu

Starters

Beef Carpaccio 12.25

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

Crispy Calamari Salad 12.25

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 13.25

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

Bruschetta Siciliana 8.50

Heritage tomatoes, garlic, basil, extra virgin olive oil

Black olives, capers and toasted almonds

Sharing Feast

For 2 or more, 20.50 pp

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

+ Each person to choose one of the following:

Garlic Chicken

Wood Roast Italian Sausages

Portobello Mushrooms

Seared Flank Steak (+3.00)

Roast Mediterranean Vegetables

Mains

Vegetable and Chickpea Curry 19.50

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

Rib Eye Steak 35.00

Rocket salad, fries

Marinated Kentish Lamb 25.75

Ratatouille, pommes frites, salsa verde. Tomato sauce

Slow Roast Pork Belly 24.75

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

Twice Cooked Brisket 25.75

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

Wood Roast Hake 26.00

Hake loin, Provençale tomato sauce, greens, fries.

Marinara Pizza. 16.75/ 26.00

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

Pepperoni Pizza. 16.75/ 26.00

Vegan cheese, tomato, oregano

Rump Steak Burger 16.50 **12-6pm only**

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

Crispy Duck Burger 16.50 **12-6pm only**

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

Caesar Salad with Chicken 15.50 **12-6pm only**

Salad leaves, pecorino, French vinaigrette dressing, focaccia

Salmon Salad 16.50 **12-6pm only**

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

Radish, wasabi dressing, Foccacia

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

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

Candied pecans, honey mustard dressing, focaccia.

Desserts

Chocolate and Coconut Cream Ganache 8.50

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.



Egg Free Menu

Starters

Aubergine Gratin 9.75

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

Beef Carpaccio 12.25

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

Crispy Calamari Salad 12.25

Chilli vinaigrette, cucumber, rocket, pickled radish

Bruschetta 8.50

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

Antipasti for 2 23.50

*Duck liver mousse, baked camembert, tapenade, spicy tempura broccoli, **salsa verde**, ratatouille,
Taramasalata, panisse, Italian salamis, foccacia*

Sharing Feast

For 2 or more, 20.50 pp

Wood fried pocket bread, fries, Italian cheese fondue, **tomato salad**, hummus, salsa verde **no chilli mayo**
+ Each person to choose one of the following:

Garlic Butter Chicken

Italian Sausages

Portobello Mushrooms

Seared Flank Steak (+3.00)

Roast Mediterranean Vegetables

Mains

Roast Pumpkin Risotto 19.50

Almond and tomato pesto, pecorino cheese

Vegetable and Chickpea Curry 19.50
*Spiced tempura broccoli, Shiitake mushroom sticky rice
chickpea green bean & courgette coconut curry*

Rib Eye Steak 35.00
*Rocket salad, fries
green peppercorn sauce + 1.95*

Wood Roast Hake 26.00
*Hake loin, Provençale tomato sauce, garlic greens, **fries***

Marinated Kentish Lamb 25.75
Ratatouille, boulangerie potatoes, roast pepper soubise, salsa verde

Chicken Saltimbocca 24.50
*Panfried chicken breast, pancetta and sage. Leek tarragon cream sauce.
3 cheese mash, sauteed vegetables.*

Slow Roast Pork Belly 24 .75
*Black bean glaze, sticky shiitake rice, spicy kimchi salad, greens
sake and pork jus, five spice crackling*

Twice Cooked Brisket 25.75
Braised in red wine, oven roasted and finished in bourguignonne sauce, truffled macaroni cheese

Duck Confit 24.75
Miso peppercorn sauce, boulangerie potatoes, sauteed greens

Rump Steak Burger 16.50 **12-6pm only**
Crispy parma ham and mozzarella, salad, 'free from' bun, fries

Crispy Duck Burger 16.50 **12-6pm only**
Hoisin BBQ sauce, pickled cucumber, salad, 'free from' bun, fries

Caesar Salad with Chicken 15.50 **12-6pm only**
Salad leaves, croutons, parmesan, French vinaigrette, 'free from' bread

Salmon Salad 16.50 **12-6pm only**
*Smoked salmon, salmon and crab fried sushi roll, leaves, cucumber
Radish, wasabi dressing, "free from" bread*

Beetroot Salad 15.50 **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 8.50
Strawberries, cherries, eau de vie

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Café du Soleil

Gluten Free Menu

Starters

Aubergine Gratin 9.75

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

Beef Carpaccio 12.25

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

Calamari Salad 12.25

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 13.25

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

Antipasti for 2. 23.50

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

Sharing Feast

For 2 or more, 20.50 pp

Free from bread, fries, Italian cheese fondue, salad, hummus, salsa verde, pickled chilli mayo
+ Each person to choose one of the following:

Garlic Butter Chicken

Portobello Mushrooms

Italian Sausages

Polpette de Pesce

Roast Mediterranean Vegetables

Spicy Fried Chicken

Seared Flank Steak (+3.00)

Mains

Roast Pumpkin Risotto 19.50

Almon and tomato pesto, pecorino

Vegetable and Chickpea Curry 19.50

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

Rib Eye Steak 35.00

Rocket salad, fries, peppercorn sauce +1.95

Wood Roast Hake 25.75

Hake loin, Provençale tomato sauce, 3 cheese mash, garlic greens

Duck Confit 24.75

Bourguignonne Sauce, boulangere potatoes, sauteed greens

Marinated Kentish Lamb 25.75

Ratatouille, boulangere potatoes, sauce soubise and salsa verde

Slow Roast Pork Belly 24.75

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

Twice Cooked Brisket 25.75

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

Chicken Saltimbocca 24.50

*Chicken breast, pancetta and sage. Leek and tarragon sauce. 3 cheese mash (no crispy onions)
sauteed vegetables*

Rump Steak Burger 16.50 **12-6pm only**

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

Crispy Duck Burger 16.50 **12-6pm only**

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

Caesar Salad with Chicken 15.50 **12-6pm only**

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

Salmon Salad 16.50 **12-6pm only**

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

Beetroot Salad 15.50 **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 8.50

Strawberries, Cherries, eau de vie

Affogato 8.50

Burnt Basque Cheesecake 8.50

Red fruit compote, vanilla cream

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Café du Soleil

Nut Free Menu

Starters

Aubergine Gratin 9.75

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

Beef Carpaccio 12.25

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

Salmon and Crab "Sushi" 13.25

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

Crispy Calamari Salad 12.25

Chilli vinaigrette, cucumber, rocket, pickled radish

Antipasti for 2 23.50

*Duck liver mousse, baked camembert, tapenade, panisse, taramasalata,,
Spicy broccoli tempura, anchovy aioli, Italian salamis, herby slaw, foccacia*

Bruschetta 8.50

*Heritage tomatoes, garlic, basil, extra virgin olive oil
Black olives, capers. **Ask for no almonds.***

Wood Fired Garlic and Mozzarella Bread 6.50

Wood Fired Pizzas

Nduja – spicy Calabrian sausage, salame, ricotta, mozzarella, tomato 16.75 / 26.50

Parma Ham & Gorgonzola – mozzarella, rocket, roast cherry tomatoes, extra virgin olive oil,
parmesan 17.75 / 28.50

Napoletana – tomato, fresh mozzarella, extra virgin olive oil, basil 14.75 / 24.50

Marinara – roast cherry tomatoes, anchovies, black olives, capers, oregano,
extra virgin olive oil 16.75/ 26.00

Pepperoni – mozzarella, tomato, oregano, spicy sausage 16.75 / 26.00

Giardiniera – fior de latte mozzarella or vegan cheese, spinach, roast yellow pepper puree, red onions, sunblush tomatoes, fried capers 16.75 / 26.00

Spiced Lamb – garlic spinach, tomato, mozzarella, feta, red onion, harissa mint yoghurt 16.75 / 26.00

Grilled Artichoke – Marinated courgettes, mushrooms, tomatoes, mozzarella, smoked ricotta **no pesto**
16.75 / 26.00

Sharing Feast

For 2 or more, 20.50 pp

Wood fired pocket breads, fries, Italian cheese fondue, salad, hummus, pickled chlli mayo, salsa verde
+ 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
Seared Flank Steak (+3.00)

Mains

Vegetable and Chickpea Curry 19.50
*Crispy kimchi and onion fritter, Shiitake mushroom sticky rice
chickpea green bean & courgette coconut curry*

Rib Eye Steak 35.00
*Rocket salad, crispy onions, chips,
Green peppercorn sauce +2.00 Truffled parmesan fries +3.00*

Wood Roast Hake 26.00
Hake loin, Provencale tomato sauce, 3 cheese potato cakes, greens

Marinated Kentish Lamb 25.75
Ratatouille, boulangère potatoes, sauce soubise, salsa verde

Slow Roast Pork Belly 24.75
Black bean glaze, sticky shiitake rice, spicy kimchi salad, sake and pork jus, greens, five spice crackling

Twice Cooked Brisket 25.75
Braised in red wine, oven roasted and finished in bourguignonne sauce, truffled macaroni cheese

Duck Confit 24.75

Miso peppercorn sauce, boulangere potatoes, sauteed greens

Chicken Saltimbocca 24.50

*Chicken breast, pancetta and sage. Leek tarragon cream sauce.
3 cheese mash, sauteed vegetables*

Homemade Fettucine 15.50 **12-6pm only**

*Egg pasta ribbons in a creamy mushroom sauce with pecorino
Add fresh Tuscan sausage + 2.00*

Rump Steak Burger 16.50 **12-6pm only**

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

Crispy Duck Burger 16.50 **12-6pm only**

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

Caesar Salad with Chicken 15.50 **12-6pm only**

Salad leaves, croutons, parmesan, classic Caesar dressing focaccia

Salmon Salad 16.50 **12-6pm only**

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

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

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

Desserts

Tiramisu 8.50

Burnt Basque Cheesecake 8.00

Red fruit compote, vanilla cream

Chocolate and Coconut Cream Ganache 8.50

Strawberries, Cherries, eau de vie

Valrohna Chocolate Brownie 8.50

White chocolate ice cream

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Café du Soleil

Gluten and Dairy Free Menu

Starters

Beef Carpaccio 12.25

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

Salmon and Crab "Sushi" 13.25

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

Sharing Feast

For 2 or more, 20.50 pp

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

+ Each person to choose one of the following:

Garlic Chicken

Portobello Mushrooms

Italian Sausages

Roast Mediterranean Vegetables

Seared Flank Steak (+3.00)

Mains

Vegetable and Chickpea Curry 19.50

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

Wood Roast Hake 25.75

Hake loin, Provençale tomato sauce, fries, garlic greens (no butter)

Rib Eye Steak 35.00

Rocket salad, fries

Marinated Kentish Lamb 25.75

Ratatouille, pommes frites, Tomato sauce and salsa verde

Slow Roast Pork Belly 24.75

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

Twice Cooked Brisket 25.75

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

Rump Steak Burger 15.75 12-6pm only

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

Crispy Duck Burger 16.25 12-6pm only

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

Caesar Salad with Chicken 15.50 12-6pm only

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

Salmon Salad 16.50 12-6pm only

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

Beetroot Salad 15.50 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 8.50

Strawberries, cherries, eau de vie

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Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Plat du Jour															
Check															
with															
the															
chef															
daily															
Calamari															
Squid			x						x						
Dressing											x	x	x		x
Aubergine Gratin															
Gratin								x							
Napoletana													x		x
Carpaccio															
Topside															
Dressing												x			x
Salad								x							x
Crispy onions			x												x
Bruschetta															
Bread			x												x
Tomato Topping															x
Almonds		x													
Herb Oil															
Sushi Roll															
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
Dish ↓															
Antipasti															
Duck Mousse								x					x		x
Camembert								x							
Tapenade															x
Foccacia			x												
Taramsalata			x			x									x
Broccoli Tempura															x
Anchovy Aioli					x	x									
Slaw															
Salames															x
Panisse								x							
Sides															
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
Hake															
Fish						x									
Sauce													x		x
3 Chs Potato cakes			x					x							
Greens								x					x	x	x
Fritter Curry															
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
Dish ↓															
Risotto															
Rice base								x					x	x	x
Pesto		x													x
Saltimbocca															
Chicken															
Sauce								x					x	x	x
Mash			x					x							
Sauteed Veg															x
Brisket															
Brisket													x	x	x
Sauce												x	x	x	x
Macaroni			x		x									x	x
Cheese Sauce			x		x			x							
Crumb			x					x							
Pork Belly															
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
Steaks															
Miso Peppercorn			x					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
Dish ↓															
Lamb Steak															
Lamb Steak								x							x
Ratatouille													x		x
Boulangere								x							x
Soubisse								x						x	x
Salsa Verde										x					x
Caesar Salad															
Chicken			x												x
Salad															
Dressing						x				x			x		x
Foccacia			x												
Salmon Salad															
Sushi Roll / Salmon			x	x		x						x			
Dressing															x
Salad															x
Foccacia			x												
Beetroot Salad															
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
Dish ↓															
Beef Burger															
Beef															
Brioche			x		x			x							
Involtini								x							
Salad															
Aoili					x										x
Chips															
Slaw															
Duck Burger															
Duck Burger															x
Hoisin Sauce			x			x						x	x		x
Smoked aioli					x										x
Brioche			x		x			x							
Salad															
Chips															
Pickled cucumber												x			x
Slaw															
Duck Confit															
Duck leg															x
Miso Pep Sauce			x					x		x			x	x	x
Boulangere								x							x
Veg															x
Marinara Pizza															
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
Dish ↓															
Napoletana Pizza															
Base			x												
Sauce															
Mozzarella								x							
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
Lamb Pizza															
Base			x												
Sauce															x
Cheese								x							
Toppings								x							x
Artichoke Pizza															
Base			x												
Sauce															x
Cheese								x							
Toppings		x						x							x
Affogato															
Ice Cream					x			x							
Brownie															
Brownie			x		x			x							
Ice Cream					x			x							
Tiramisu															
Cream					x			x							
Biscuits			x										x		
Sticky Toff Pudding															
Pudding		x	x		x			x							
Sauce								x							
Chantilly								x							
Cheesecake															
Cheesecake					x			x							
Compote													x		
Cream								x							

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Chocolate Ganache															
Mousse															
Strawberries															
Cherries													X		
Frangipane Tatin															
Cake		X	X		X			X							
Sauce								X							
Cream								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
Sharing Feasts															
Bread			X												
Fries															
Fondue								X					X		
Salad															X
Hummus											X				X
Salsa Verde										X					X
Chilli Pickle Mayo										X					X
Slaw															
Garlic Chicken								X					X		X
Sausages			X										X		X
Mushrooms								X							X

Polpette Pesce					x	x		x	x				x		x
Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Calabrian Meatballs			x		x			x					x		x
Fried Chicken					x			x							x
Steak															x
Panisse Side															
Panisse			x					x							
Taramasalata						x									x
Tapenade															x