

CAFÉ DU SOLEIL

Starters

Salmon and Crab Fried "Sushi" Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, soy sauce. (gcf)	13.25	Wood Fired Garlic & Mozzarella Focaccia (V) (gd)	6.50
Beef Carpaccio and Parmesan Garlic, chilli, soy sauce, rocket, crispy shallots, extra virgin olive oil. (gd)	12.25	Bruschetta (VV) Grilled focaccia, heritage tomatoes, extra virgin olive oil, black olives, capers, garlic and basil, toasted almonds. (gn)	8.50
Antipasti for 2 Duck liver mousse, baked camembert, tapenade, chickpea panisse, taramasalata, spicy broccoli tempura, anchovy aioli, Italian salamis, herby slaw, focaccia. (gdf)	23.50	Aubergine Gratin Parmesan, mozzarella, smoked scamorza, basil, tomato sauce, herb oil. (d)	9.75
Chickpea Panisse with Taramasalata or Tapenade (gdf)	8.50	Crispy Calamari Salad Chilli ginger vinaigrette, cucumber, rocket, radish. (mg)	12.25
		Garlic Focaccia (gd) Rosemary Focaccia (g) Marinated Olives	4.00

Wood Fired Pizzas

Large pizzas can be made half and half

	for 1	for 2		for 1	for 2
Nduja Spicy Calabrian sausage, salami, ricotta, mozzarella, tomato. (gd)	16.75	26.50	Marinara (no cheese) Roast cherry tomatoes, anchovies, black olives, capers, oregano, extra virgin olive oil (fg)	16.75	26.00
Parma Ham & Gorgonzola Mozzarella, rocket, roast cherry tomato, olive oil, parmesan. (gd)	17.75	28.50	Pepperoni Mozzarella, tomato, oregano. (gd)	16.75	26.00
Napoletana (V) Tomato, fresh mozzarella, extra virgin olive oil, basil. (gd)	14.75	24.50	Giardiniera (V) or (VV) Fior de latte mozzarella or vegan cheese, spinach, roast yellow pepper puree, red onions, tomato, sun blush tomatoes, fried capers. (gd)	16.75	26.00
Spiced Lamb Garlic spinach, tomato, mozzarella, feta, red onion, harissa mint yoghurt. (gd)	16.75	26.00	Grilled Artichoke Marinated courgettes, mushrooms, tomatoes, mozzarella, fresh basil pesto, smoked ricotta. (dgn)	16.75	26.00

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 (gd)
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 Rosemary & thyme. (d)	Polpette de Pesce Sicilian scallop & hake fishballs, marinara, pecorino. (df)	Calabrian Meatballs Spicy beef & pork meatballs marinara, pecorino. (d)
Wood Roast Italian Sausages Confit onions & peppers.	Roast Mediterranean Vegetables (VV) Aubergines, peppers, courgettes, tomatoes, salsa verde.	Spicy Fried Chicken Marinated in yoghurt, buttermilk, garlic, ginger, spices. (d)
Portobello Mushrooms (V) Pan fried in garlic butter. (d)	Seared Flank Steak +3.00 Chimichurri salsa.	

Mains

Marinated Kentish Lamb Ratatouille, boulangère potatoes, soubise, salsa verde. (d)	25.75	Vegetable & Chickpea Curry (VV) Spicy broccoli tempura, green bean, chickpea & courgette coconut curry, shitake mushroom sticky rice.	19.50
Slow Roast Pork Belly Black bean glaze, sticky shitake rice, spicy kimchi, greens, sake & pork jus, 5 spice crackling. (gf)	24.75	Roast Pumpkin Risotto (V) Almond & tomato pesto, pecorino. (dn)	19.50
Duck Confit Miso peppercorn sauce, boulangère potatoes, vegetables. (gd)	24.75	Wood Roast Hake Provençale Hake loin, roasted with green olives, artichokes, tomatoes. 3 cheese potato cakes, garlic greens. (fdg)	26.00
Chicken Saltimbocca Pan fried breast, pancetta, sage, leek & tarragon cream sauce, 3 cheese mash, sautéed vegetables. (gd)	24.50	Rib Eye Steak 300g Rocket salad, fries. Green peppercorn sauce (d) + 2.25, Truffled parmesan fries (d) + 3.25	35.00
Beef Brisket Red wine sauce, mushroom, porcini, pancetta, carrots, truffled macaroni cheese. (gd)	25.75		

CAFÉ DU SOLEIL

Happy Hour

5 to 6 pm Monday to Friday: Half price guest cocktails, 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 (d)

Crispy Calamari Salad (mg)

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Plat du Jour

Any Wood Fired Pizza (for 1) (gd)

Any of the Lunch Specials

Pumpkin Risotto (V) (nd)

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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 or
10.00 including soft drink & Ice cream

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

Plat du Jour 18.00

Rump Steak Burger 16.50

Pancetta, mozzarella, smoked aioli.
Fries or salad or herby slaw. (gd)

Crispy Confit Duck Burger 16.50

Hoisin bbq sauce, smoked chilli aioli, pickles.
Fries or salad or herby slaw. (gd)

Chicken Caesar Salad 15.50

Marinated grilled chicken,
salad leaves, fresh parmesan,
Caesar anchovy dressing. Foccaccia. (fgd)

Salmon Salad 16.50

Smoked salmon, salmon & crab
fried "sushi", salad leaves, cucumber,
radish, wasabi dressing. Foccaccia. (fcgd)

Beetroot & Goat's Cheese Salad 15.50 (V)

Roast mixed beets, fried goats cheese,
candied pecan nuts, mixed leaves,
vinaigrette. Foccaccia. (gdn)

Desserts

All at 8.50

Sticky Toffee And Pecan Pudding (V)

Whipped cream.
Vanilla ice cream instead of cream +1.00 (dgn)

Burnt Basque Cheesecake (V)

Redfruit compote, vanilla cream. (d)

Apple Frangipane

Whipped cream, caramel sauce (dgn)

Tiramisu (gd) (V)

Affogato (d) (V)

Valrohna Dark Chocolate Brownie (V)

White chocolate ice cream. (dg)

Chocolate & Coconut Cream Ganache (VV)

Fresh strawberries, griottine cherries, cherry liqueur.

Sides

Garlic Foccacia (gd)	4.00
Rosemary Foccacia (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

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.