



Café du Soleil

Dairy Free Menu

Starters

Beef Carpaccio 13.25

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

Crispy Calamari Salad 12.75

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 13.75

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

Bruschetta 9.50

*Grilled focaccia, hummus, sunblush tomatoes,
Tapenade, herb oil*

Sharing Feast

For 2 or more, 23.50 pp

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

+ Each person to choose one of the following:

Garlic Chicken

Wood Roast Italian Sausages

Portobello Mushrooms

Seared Flank Steak (+3.00)

Mains

Vegetable and Chickpea Curry 22.50

*Spiced broccoli tempura, Shiitake mushroom sticky rice
chickpea and vegetable coconut curry*

Rib Eye Steak 37.00

Rocket salad, fries

Marinated Kentish Lamb 28.50

Ratatouille, pommes frites, chimichurri (request no sauce)

Slow Roast Pork Belly 27.50

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

Twice Cooked Brisket 28.50

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

Wood Roast Hake 28.50

Hake loin, Provençale tomato sauce, greens, fries.

Marinara Pizza. 18.50/ 30.00

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

Pepperoni Pizza. 18.50/ 30.00

Vegan cheese, tomato, oregano

Desserts

Chocolate and Coconut Cream Ganache 9.50

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.



Café du Soleil

Egg Free Menu

Starters

Aubergine Gratin 10.50

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

Beef Carpaccio 13.25

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

Crispy Calamari Salad 12.75

Chilli vinaigrette, cucumber, rocket, pickled radish

Bruschetta 9.50

*Grilled focaccia, hummus, sunblush tomatoes
Tapenade and herb oil*

Sharing Feast

For 2 or more, 23.50 pp

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

Garlic Butter Chicken

Italian Sausages

Portobello Mushrooms

Seared Flank Steak (+3.00)

Pizzas

All pizzas are egg free.

Mains

Vegetable and Chickpea Curry 22.50

*Spiced tempura broccoli, Shiitake mushroom sticky rice
Vegetable and chickpea coconut curry*

Rib Eye Steak 37.00

*Rocket salad, fries
green peppercorn sauce + 1.95*

Wood Roast Hake 28.50

*Hake loin, Provençale tomato sauce, garlic greens, **fries***

Marinated Kentish Lamb 28.50

Ratatouille, fries, chimichurri

Chicken Saltimbocca 27.50

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

Slow Roast Pork Belly 28.50

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

Twice Cooked Brisket 28.50

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

Dessert

Chocolate and Coconut Cream Ganache 9.50

Strawberries, cherries, eau de vie

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Café du Soleil

Nut Free Menu

Starters

Aubergine Gratin 10.50

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

Beef Carpaccio 13.25

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

Salmon and Crab "Sushi" 13.75

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

Crispy Calamari Salad 12.75

Chilli vinaigrette, cucumber, rocket, pickled radish

Wood Fired Garlic and Mozzarella Bread 7.50

Wood Fired Pizzas

Nduja – spicy Calabrian sausage, salami, ricotta, mozzarella, tomato 18.50 / 30.00

Parma Ham & Gorgonzola – mozzarella, rocket, roast cherry tomatoes, extra virgin olive oil, parmesan 19.50 / 32.50

Napoletana – tomato, fresh mozzarella, extra virgin olive oil, basil 16.50 / 27.50

Marinara – roast cherry tomatoes, anchovies, black olives, capers, oregano, extra virgin olive oil 18.50 / 30.00

Pepperoni – mozzarella, tomato, oregano, spicy sausage 18.50 / 30.00

Grilled Artichoke – Marinated courgettes, mushrooms, tomatoes, mozzarella, smoked ricotta **no pesto**
18.50 / 30.00

Sharing Feast

For 2 or more, 23.50 pp

Wood fired pocket breads, fries, Italian cheese fondue, salad, **No Hummus**,
slaw, pickled chili mayo, chimichurri.

+ Each person to choose one of the following:

Garlic Butter Chicken
Italian Sausages
Portobello Mushrooms
Calabrian Meatballs
Spicy Fried Chicken
Seared Flank Steak (+3.00)

Mains

Vegetable and Chickpea Curry 22.50

*Tempura broccoli, Shiitake mushroom sticky rice
chickpea and vegetable coconut curry*

Rib Eye Steak 37.00

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

Wood Roast Hake 28.50

Hake loin, Provencale tomato sauce, 3 cheese potato cakes, greens

Marinated Kentish Lamb 28.50

Ratatouille, fries, chimichurri

Slow Roast Pork Belly 28.50

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

Twice Cooked Brisket 28.50

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

Chicken Saltimbocca 27.50

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

Desserts

Tiramisu 9.50

Burnt Basque Cheesecake 9.50

Red fruit compote, vanilla cream

Chocolate and Coconut Cream Ganache 9.50

Strawberries, Cherries, eau de vie

Kentish Apple Crumble 9.50

Apple compote and caramel cream

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Café du Soleil

Gluten Free Menu

Starters

Aubergine Gratin 10.50

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

Beef Carpaccio 13.25

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

Calamari Salad 12.75

Chilli vinaigrette, cucumber, rocket, pickled radish

Salmon and Crab "Sushi" 13.75

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

Sharing Feast

For 2 or more, 23.50 pp

Free from bread, fries, Italian cheese fondue, salad, hummus, chimichurri, pickled chilli mayo

+ Each person to choose one of the following:

Portobello Mushrooms

Italian Sausages

Spicy Fried Chicken (**request GF tempura**)

Seared Flank Steak (+3.00)

Mains

Vegetable and Chickpea Curry 22.50

*Spiced tempura broccoli, Shiitake mushroom sticky rice
chickpea and vegetable coconut curry (**request GF tempura**)*

Rib Eye Steak 37.00

Rocket salad, fries, peppercorn sauce +1.95

Wood Roast Hake 28.50

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

Marinated Kentish Lamb 28.50

Ratatouille, fries, chimichurri

Slow Roast Pork Belly 27.50

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

Twice Cooked Brisket 28.50

Braised in red wine, oven roasted and finished in bourguignonne sauce, 3 cheese mash

Chicken Saltimbocca 27.50

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

Desserts

Chocolate and Coconut Cream Ganache 9.50

Strawberries, Cherries, eau de vie

Affogato 9.50

Burnt Basque Cheesecake 9.50

Red fruit compote, vanilla cream

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Café du Soleil

Gluten and Dairy Free Menu

Starters

Beef Carpaccio 13.25

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

Salmon and Crab "Sushi" 13.75

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

Sharing Feast

For 2 or more, 23.50 pp

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

+ Each person to choose one of the following:

Portobello Mushrooms

Italian Sausages

Seared Flank Steak (+3.00)

Mains

Vegetable and Chickpea Curry 22.50

*Spiced tempura broccoli, Shiitake mushroom sticky rice
chickpea and vegetable coconut curry (request GF tempura)*

Wood Roast Hake 28.50

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

Rib Eye Steak 37.00

Rocket salad, fries

Marinated Kentish Lamb 28.50

Ratatouille, pommes frites, Tomato sauce and chimichurri

Slow Roast Pork Belly 27.50

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

Request no black bean glaze

Twice Cooked Brisket 28.50

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

Desserts

Chocolate and Coconut Cream Ganache 9.50

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 ↓															
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
Hummus		x									x				x
Tapenade		x													x
Herb Oil															
Sunblush															x
Sushi Roll															
Roll			x	x		x				x					
Ponzu												x	x		
Hake															
Fish						x									x
Sauce													x		x
3 Chs Potato cakes			x					x							
Greens								x					x	x	x

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Fritter Curry															
Broccoli Tempura			x												x
Rice												x			x
Sauce												x			x

Saltimbocca															
Chicken															x
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							
Steaks															
Miso Peppercorn			x					x				x	x	x	x
Salad								x		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

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
Fries															
Chimichurri															x
Sauce								x		x			x	x	x
Marinara Pizza															
Base			x												
Sauce															
Anchovy						x									x
Olive													x		x
Capers													x		
Napoletana Pizza															
Base			x												
Sauce															
Mozzarella								x							
Nduja Pizza															
Base			x												
Sauce															
Meats															x
Cheeses								x							
Pepperoni Pizza															
Base			x					x							
Sauce															
Pepperoni															

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Parma Ham Pizza															
Base			x												
Sauce															
Gorgonzola								x							
Ham															
Parmesan								x							
Artichoke Pizza															
Base			x												
Sauce															x
Cheese								x							
Toppings		x						x							x
Affogato															
Ice Cream					x			x							
Tiramisu															
Cream					x			x							
Biscuits			x										x		
Sticky Toff Pud															
pudding		x	x		x			x							
Sauce								x							
Chantilly								x							

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Cheesecake															
Cheesecake					x			x							
Compote													x		
Cream								x							
Choco Ganache															
Mousse															
Strawberries															
Cherries													x		
Apple Crumble															
Crumble			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			x
Kid's Hake Gouj			x		x	x									x

Allergen →	Peanut	Tree Nut	Gluten	Crustac	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Sesame	Soybean	Sul Dio	Celery	Oni/Gar
Dish ↓															
Sharing Feasts															
Bread			x												
Fries															
Fondue								x					x		
Salad															x
Hummus											x				x
Chimichurri															x
Chilli Pickle Mayo										x					x
Slaw															
Garlic Chicken								x				x	x		x
Sausages			x										x		x
Mushrooms								x							x
Calab Meatballs			x		x			x					x		x
Fried Chicken			x		x			x							x
Steak															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