

# CAFÉ DU SOLEIL

## Starters

<b>Salmon and Crab Fried "Sushi"</b> Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, soy sauce. (gcf)	13.75	<b>Bruschetta</b> (VV) Grilled focaccia, hummus, sunblush tomatoes, tapenade, extra virgin olive oil. (g)	9.50
<b>Beef Carpaccio</b> Garlic, chilli, soy sauce, rocket, crispy shallots, parmesan, extra virgin olive oil. (gd)	13.25	<b>Aubergine Gratin</b> Parmesan, mozzarella, smoked scamorza, basil, tomato sauce, herb oil. (d)	10.50
<b>Crispy Calamari Salad</b> Chilli ginger vinaigrette, cucumber, rocket, radish. (mg)	12.75	<b>Wood Fired Garlic &amp; Mozzarella Focaccia</b> (V) (gd)	7.50

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
<b>Nduja</b> Spicy Calabrian sausage, salami, ricotta, mozzarella, tomato. (gd)	18.50	30.00	<b>Marinara (no cheese)</b> Roast cherry tomatoes, anchovies, black olives, capers, oregano, extra virgin olive oil (fg)	18.50	30.00
<b>Parma Ham &amp; Gorgonzola</b> Mozzarella, rocket, roast cherry tomato, olive oil, parmesan. (gd)	19.50	32.50	<b>Pepperoni</b> Mozzarella, tomato, oregano. (gd)	18.50	30.00
<b>Napoletana</b> (V) Tomato, fresh mozzarella, extra virgin olive oil, basil. (gd)	16.00	27.50	<b>Grilled Artichoke</b> Marinated courgettes, mushrooms, tomatoes, mozzarella, fresh basil pesto, smoked ricotta. (dgn)	18.50	30.00

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

## Sharing Feast For 2 or more, 23.50 pp

Wood-fired pocket bread, fries, Italian cheese fondue, salad, hummus, chimichurri, 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)

**Wood Roast Italian Sausages**  
Confit onions & peppers.

**Portobello Mushrooms** (V)  
Pan fried in garlic butter. (d)

**Spicy Fried Chicken**  
Marinated in yoghurt, buttermilk,  
garlic, ginger, spices. (dg)

**Calabrian Meatballs**  
Spicy beef & pork meatballs  
marinara, pecorino. (d)

**Seared Flank Steak** +3.00  
Chimichurri salsa.

## Mains

<b>Marinated Kentish Lamb</b> Ratatouille, fries, red pepper soubise sauce. (d)	28.50	<b>Vegetable &amp; Chickpea Curry</b> (VV) Spicy broccoli tempura, chickpea & vegetable coconut curry, shitake mushroom sticky rice. (g)	22.50
<b>Slow Roast Pork Belly</b> Black bean glaze, sticky shitake rice, spicy kimchi, greens, sake & pork jus, 5 spice crackling. (gf)	27.50	<b>Wood Roast Hake Provençale</b> Hake loin, roasted with green olives, artichokes, tomatoes. 3 cheese potato cakes, garlic greens. (fdg)	28.50
<b>Chicken Saltimbocca</b> Pan fried breast, pancetta, sage, leek & tarragon cream sauce, 3 cheese mash, sautéed vegetables. (gd)	27.50	<b>Rib Eye Steak 300g</b> Rocket salad, fries.	37.00
<b>Beef Brisket</b> Red wine sauce, mushroom, porcini, pancetta, carrots, truffled macaroni cheese. (gd)	28.50	Green peppercorn sauce (d) + 2.25, Truffled parmesan fries (d) + 3.25	

# CAFÉ DU SOLEIL

## Wood Fired Sunday Roast

Available 12 to 5 pm every Sunday  
20.50

### Tuscan Roast of the day (gnd)

Red wine gravy  
Olive oil roast potatoes  
Garlic butter greens  
Confit carrots  
Parmesan cauliflower cheese  
Salsa

## Happy Hour

5 to 6 pm Monday to Friday:

Half price guest cocktails, beers,  
house wine & Prosecco by the glass

## 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

## Spring Set Menu

Available all day, every day  
2 Courses 24.00, or 3 Courses 29.00

### Garlic Prawn Bruschetta

Pan fried prawns with garlic, chilli & wine (gdc)

### Vegetable Fritto Misto (V)

Tempura batter, soy dipping sauce (g)

### Pepperoni Pizzetta

Lombardo chilli, mozzarella, tomato. (gd)

~

### Tournedos of Beef Topside

Peppercorn sauce, fries (d)

### Risotto Primavera (V)

Artichoke, courgette, peas, mint, pecorino cheese. (d)

### Salmon & Smoked Haddock Fishcake

Asparagus, hollandaise sauce. (d)

### Crispy Chicken Burger

Grilled cheese, lettuce, tomato, pickled chilli mayo,  
brioche bun. Fries or salad or slaw. (gd)

~

### Crème Brûlée (d)

## Sides

Garlic Foccacia (gd)	4.00
Rosemary Foccacia (g)	4.00
Marinated Olives	4.00
Wood roast ratatouille	5.50
Mixed salad	5.50
Sautéed vegetables (g)	5.50
Fries	4.50
Truffled macaroni cheese (gd)	7.50
Truffled parmesan fries (d)	7.50

## Desserts

All at 9.50

### 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)

### Kentish Apple Crumble

Toffee cream (dg)

### Tiramisu (gd) (V)

### Affogato (d) (V)

### Chocolate & Coconut Cream Ganache (VV)

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.