

CAFÉ DU SOLEIL

Starters

Salmon and Crab Fried "Sushi" Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, soy sauce. (gcf)	13.75	Bruschetta (VV) Grilled focaccia, hummus, sunblush tomatoes, tapenade, extra virgin olive oil. (g)	9.50
Beef Carpaccio Garlic, chilli, soy sauce, rocket, crispy shallots, parmesan, extra virgin olive oil. (gd)	13.25	Aubergine Gratin Parmesan, mozzarella, smoked scamorza, basil, tomato sauce, herb oil. (d)	10.50
Crispy Calamari Salad Chilli ginger vinaigrette, cucumber, rocket, radish. (mg)	12.75	Wood Fired Garlic & Mozzarella Focaccia (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
Nduja Spicy Calabrian sausage, salami, ricotta, mozzarella, tomato. (gd)	18.50	30.00	Marinara (no cheese) Roast cherry tomatoes, anchovies, black olives, capers, oregano, extra virgin olive oil (fg)	18.50	30.00
Parma Ham & Gorgonzola Mozzarella, rocket, roast cherry tomato, olive oil, parmesan. (gd)	19.50	32.50	Pepperoni Mozzarella, tomato, oregano. (gd)	18.50	30.00
Napoletana (V) Tomato, fresh mozzarella, extra virgin olive oil, basil. (gd)	16.00	27.50	Grilled Artichoke 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 Sausage
Confit onions & peppers.

Spicy Tempura Broccoli (V) (g)

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

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



5 to 6 pm Monday to Friday: Half price guest cocktails, beers, house wine & Prosecco by the glass

Autumn Set Menu

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

Duck & Pork Terrine

Cornichon, foccacia. (g)

Fried Sicilian Fish Polpetta

Lemon aioli. (fdg)

Mushroom Pizzetta

Goats cheese, honey & thyme. (dg)

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Seared Salmon with Black Lentil Daal

Corriander, green chilli & pineapple chutney. (fd)

Pork & Chorizo Burger

BBQ sauce, cheese. Fries or salad or slaw. (dg)

Gnocchi & Venison Ragù

Pecorino. (dg)

Twice Cooked Kentish Cheddar Souffle

Cheese sauce, garlic & herb green beans & potatoes. (dg)

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Pear & Almond Tart

Orange crème fraîche.
(dng)

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

Sides

Garlic Foccacia (gd) ~ Rosemary Foccacia (g) ~ Marinated Olives 4.00

Wood roast ratatouille ~ Mixed salad ~ Sautéed vegetables (g) 5.50

Fries 4.50

Truffled macaroni cheese (gd) ~ 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.