

# CAFÉ DU SOLEIL

STARTERS	SET MENU	WOOD FIRED PIZZAS
<p><b>Four Ducks</b> 7.50 Duck mousse, rillette, smoked breast, scratchings, balsamic beetroot pickle, focaccia.</p> <p><b>Mixed Platter For Two</b> 18.95 Home smoked salmon, celeriac &amp; horseradish remoulade, brown shrimp croquettes, duck rillette, beetroot pickle, Parma ham baked camembert, shitake spring rolls, olives tempura courgettes, salsa romesco, focaccia.</p> <p><b>Crispy Calamari Salad</b> 7.95 Chilli ginger vinaigrette, rocket, furikake.</p> <p><b>Aubergine Gratin</b> 6.95 Parmesan, mozzarella, basil, tomato sauce, extra virgin olive oil.</p> <p><b>Shitake Mushroom Spring Roll</b> 6.50 Lettuce, herbs and chilli wraps, ponzu wasabi dipping sauce.</p> <p><b>Bouillabaisse</b> 7.95 Smoked haddock and mussels in a Mediterranean seafood broth, prawn tempura, saffron aioli.</p> <p><b>Beef Carpaccio and Parmesan</b> 7.50 Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil.</p> <p><b>Salmon and Crab Fried "Sushi"</b> 8.95 Fresh salmon, crab, rocket, nori, in tempura batter. Wasabi, soy sauce.</p> <p><b>Seared Local Scallops and Chorizo</b> 10.95 Broccoli, bearnaise sauce, crispy "seaweed".</p>	<p><b>12.00 to 6.30pm daily</b></p> <p><b>2 Courses 14.95</b> <b>3 Courses 18.95</b></p> <p><b>Beef Carpaccio</b> <b>Aubergine Gratin</b> <b>Crispy Calamari Salad</b></p> <p>~</p> <p><b>Moules Frites</b> <b>Fettuccine, Venison Ragu</b> <b>Fettuccine, Spring Vegetable Cream Sauce</b> <b>Duck Confit, Boulangère Potatoes, Red Wine Sauce</b> <b>Any Wood Fired Pizza</b> <b>Porcini &amp; Mushroom Risotto</b></p> <p>~</p> <p><b>Sticky Toffee &amp; Pecan Pudding</b> <b>Orange Ginger Cheesecake</b> <b>Amaretto Crème Brûlée</b></p>	<p><b>Margarita</b> 8.95 Tomato, mozzarella, extra virgin olive oil, oregano, basil.</p> <p><b>Italian Sausage</b> 10.95 Broccoletti, smoked mozzarella, garlic oil, pecorino shavings. (this is a "pizza bianca" without tomato sauce)</p> <p><b>Smoky Pulled Pork</b> 11.95 Barbecue sauce, mozzarella, red onion confit, tomato, mango salsa.</p> <p><b>Parma Ham &amp; Gorgonzola</b> 12.95 Mozzarella, rocket, tomato, olive oil, Parmesan.</p> <p><b>Wood Roast Vegetables</b> 10.95 mozzarella, tomato, goat's cheese, rocket fresh chilli, pesto dressing.</p> <p><b>Garlic Mushrooms &amp; Truffle oil</b> 9.95 Mozzarella, tomato, parsley.</p> <p><b>Fiorentina</b> 10.95 Free range egg, spinach, goats cheese, parmesan, pine nuts, tomato, mozzarella.</p> <p><b>Fresh Mozzarella</b> 10.95 Slow roasted plum tomatoes. pesto, extra virgin olive oil, pecorino. add Parma ham 3.00</p> <p><b>Pepperoni &amp; Lombardi Chilli</b> 10.95 Mozzarella, tomato, oregano.</p>
	<b>CHILDREN'S MAINS</b>	
	<p><b>All at 5.95 including a soft drink or juice.</b> Any of our Pizzas. Chicken vegetable risotto. Macaroni cheese. Chicken breast, chips, cherry tomatoes.</p>	
	<b>FUNCTION ROOM</b>	
	<p><b>Private dining and bespoke menus available for parties of up to 60 people.</b></p>	

MAINS	SALADS & SANDWICHES
<p><b>Fettuccine Primavera</b> 10.95 Homemade pasta, asparagus, peas, courgette, spring onion, spinach, white wine crème fraîche. Finished with parsley &amp; pecorino.</p> <p><b>Moules Frites</b> 13.95 Shetland Isle mussels cooked in wine, cream &amp; herbs, chips cooked in duck fat. Saffron aioli.</p> <p><b>Spinach &amp; Green Chilli Pancakes</b> 12.95 Beluga lentil stew, provençale stuffed tomato, feta, sprouting broccoli, minty salsa verde</p> <p><b>Porcini &amp; Mushroom Risotto</b> 13.95 Finished with farmhouse cheddar or parmesan, parsley and a garlic roasted portabello mushroom.</p> <p><b>Fettuccine &amp; Venison Ragu</b> 12.95 Homemade pasta, venison slow cooked with red wine, pancetta, tomato &amp; thyme. Parmesan.</p> <p><b>Chicken Saltimbocca</b> 14.95 Pan fried breast with parma ham, sage, leek &amp; tarragon cream sauce, macadamia crusted parmesan risotto cake, greens.</p> <p><b>Wood Roast Cod</b> 17.95 Local cod topped with creamy brown shrimp gratin Stir fried udon noodles, soy wasabi butter sauce.</p> <p><b>Seared Kentish Lamb</b> 16.95 Yogurt, garlic &amp; lemon marinated leg steak, spiced ratatouille, boulangère potatoes, minty salsa verde.</p> <p><b>Twice Cooked Brisket of Beef</b> 16.95 Braised in red wine then wood roasted, Bourgignonne sauce. Truffled macaroni cheese.</p> <p><b>Teriyaki Duck Breast</b> 17.95 Miso Bordelaise sauce, leek potato cake, sprouting broccoli.</p> <p><b>Slow Roast Pork Belly</b> 15.95 Black bean glaze, sticky shitake rice, spicy kimchi salad, sake &amp; pork jus, five spice crackling.</p> <p><b>Rump Steak 250g</b> 20.95 <b>Fillet Steak 225g</b> 25.95 <b>Ribeye Steak 400g</b> 27.95 Rocket salad, chips cooked in duck fat, or truffled parmesan fries + 1.95 &amp; one of the following sauces: green peppercorn, bearnaise or red wine.</p>	<p><b>Rump Steak Burger</b> 12.95 Melted mozzarella, parma ham, smoked chilli aioli, salad, in a homemade brioche sesame bun. Chips or salad.</p> <p><b>Grilled Chicken Sandwich</b> 10.95 Melted mozzarella, parma ham, bearnaise sauce, salad, in a homemade brioche bun. Chips or salad.</p> <p><b>Chicken Avocado Salad</b> 10.95 Miso sesame chicken, pancetta, salad leaves, cherry tomatoes, pesto vinaigrette. Focaccia.</p> <p><b>Roast Beetroot &amp; Goat's Cheese Salad</b> 9.95 Salad leaves, candied pecans, pesto vinaigrette. Focaccia.</p> <p><b>Salmon Trio Salad</b> 11.95 Salmon rillette, smoked salmon, crispy salmon and crab roll, salad leaves, cherry tomatoes, creamy wasabi dressing. Focaccia.</p>
	<b>SIDES</b>
	<p>At 2.95 Rosemary foccacia      Garlic flat bread Marinated olives      Wood roast ratatouille Chips cooked in duck fat      Mixed salad Garlic mushrooms      Seasonal greens</p> <p>At 3.95 Truffled macaroni cheese      Truffled parmesan fries</p>
	<b>DESSERTS</b>
	<p><b>Sticky Toffee And Pecan Pudding</b> 6.95 Whipped cream. Add vanilla ice cream +1.00</p> <p><b>Orange &amp; Stem Ginger Cheesecake</b> 6.95 Mascarpone, caramelised oranges.</p> <p><b>Wood Roast Summer Fruit</b> 6.95 Rum baba, coconut ice cream.</p> <p><b>Frangipane Tarte Tartin</b> 6.95 Upside down apple toffee tart with almond pastry. Served with caramel ice cream.</p> <p><b>Chocolate Orange Praline Cake</b> 6.95 Warm chocolate sauce, fresh whipped cream.</p> <p><b>Ice Cream - Various Flavours</b> 6.95</p> <p><b>Wood Fired Alaska for 2</b> 12.95 Home made banana bread, Madagascan vanilla ice cream, topped with meringue. Red fruit and wine compote.</p> <p><b>Amaretto Crème Brûlée</b> 6.95 <b>Valrohna Dark Chocolate Mousse</b> 6.95 Cream, cherries in eau de vie.</p>

Fish Special - See Blackboard

If you have any food allergies check with us before ordering. 10% service will be added to tables of 6 or more.