



Café de Paris



If you suffer from nut, wheat or other allergies, please ask a member of staff for more information.

All dishes are prepared in kitchens where nuts, flour, etc. are commonly used so unfortunately we cannot guarantee that our dishes will be free from them.

V: vegetarian

VG: vegan

G: gluten free

D: dairy free

CABARET & DINING

(SET MENU)

Starters

LEEK & POTATO SOUP

chive oil (VG)(D)(G)

THICK CUT SMOKED SALMON

cucumber salsa, horseradish cream (G)

DUCK LIVER PARFAIT

red onion confit, grilled sourdough

MUSHROOM, CREAM & CHIVE TART

truffle dressing, rocket and reggio cheese salad (V)

CHILLED GREEN ASPARAGUS

truffle vinaigrette, baby watercress (VG)(D)(G)

Mains

GRILLED 10oz RIBEYE STEAK

triple cooked chips, grilled mushroom, tenderstem broccoli, peppercorn sauce

ROAST RUMP OF LAMB

sauteed new potatoes, bok choy, rosemary sauce (G)

CORNFED CHICKEN BREAST

potato puree, creamed wild mushrooms, green beans, red wine sauce (G)

PAN FRIED SEABASS

crushed new potatoes, kalamata olives, sun blushed tomatoes, sauce vierge (D)(G)

RISOTTO

butternut squash, toasted quinoa, curry oil (VG)(D)(G)

TRUFFLE & RICOTTA TORTELLINI

steamed spinach, chive cream (V)

Desserts

ASSIETTE OF STRAWBERRIES

dark chocolate (G)

PASSION FRUIT CHEESECAKE

raspberry coulis

CHOCOLATE ORANGE MOUSSE (VG)(D)

CLASSIC CREME BRULEE

almond biscotti

Sides

(all at £4.50)

TRIPLE COOKED CHIPS • MIXED SALAD

BUTTERED NEW POTATOES • WILTED SPINACH