

MENU

For week commencing 9th September please order by noon on 11th September for delivery/collection on Friday 13th September. Please email your order to bonjour@thefunghiclub.com

STARTERS

TIELLE SETOISE Provençal dish with a prawn & squid ragu in a saffron puff pastry case ** £9.00

ROGNONS D'AGNEAU SAUCE DIABLE Devilled lamb kidneys with sourdough toast gf, df w/out toast ** £7.50

GATEAU DE SAUMON FUMÉ Savoury smoked & roasted salmon cheesecake topped with pea shoots £7.95

TARTE À L'OIGNON ET GRUYÈRE Roasted onions, walnut & Gruyère cheese tart ** £9.50

MAIN COURSES

CURRY DE BOEUF A LA MALAISIENNE Malaysian spicy beef curry, in coconut milk with lemon grass & lime leaves with basmati rice gf, df ** £15.00

FILET DE FLETAN Wild halibut fillet with parmesan roasted broccoli florets, spicy crab sauce & new potatoes gf, df **£18.50

ESCALOPE DE VEAU SCHNITZEL, SAUCE GRIBICHE Veal schnitzel with a tangy sauce gribiche with TFC roasted frites ** £15.50

LASAGNE AUX FRUITS DE MER Seafood lasagne with a lobster sauce, topped with parmesan ** £15.00

OSSO BUCCO DE PORC AU VIN ROUGE ET ORANGE Shin of pork osso bucco slowly cooked with smoked paprika, red wine & tomatoes with pommes mousseline gf ** £12.50

FILET DE CABILLAUD AU FOUR Lemon & parsley crispy baked cod fillet with roasted pommes frites & tartare sauce df ** £12.50

GRATIN D'AIGLEFIN ARNOLD BENNET Smoked haddock, spinach & hardboiled egg gratin topped with Mornay sauce & served with mash gf ** £12.50

TWO COURSE SUNDAY SPECTACULAR £22.50 per person for 2 courses including side dishes

PINTADE FARCIE EN COQ AU VIN Boneless guinea fowl stuffed with roasted onions & sautéed mushroom gently braised in red wine accompanied by pomme crique & jardiniere de legumes df, gf **

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TARTE AUX REINE CLAUDE Green gages & almond tart v

DESSERTS & FROMAGES

GATEAU MONT BLANC Chocolate ganache & meringue topped with Chantilly, finished with chestnut & cognac cream topped with chocolate shards ** £6.50

GATEAU AU FROMAGE BLANC ET FETA Wild blue berry, vanilla cheesecake topped with crunchy almonds £6.25

TARTE AUX REINE CLAUDE Green gages & almonds tart v £5.50

ASSIETTE DE FROMAGES Laurent's selection of French cheeses from this week's best with baguette & fig jam – plenty to share. May include St Nectaire, Tomme de Savoie, Comté, Brie de Meaux, Tomme du Bearne & St Marcellin, Roquefort & more £22.50

SIDES

POMMES CRIQUE Grated potato rosti with Gruyère cheese & onion cooked in olive oil gf ** £3.95

JARDINIÈRE DE LÉGUMES Medley of spring vegetables gf, v ** £4.25

BASMATI RICE gf £3.75

ROASTED POMMES FRITES Roasted frites gf, df, v £3.95

FRUITS DE MER

Homard | (650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £40.00

Crab & lobster combo | (one of each) £52.50

8 Wild cooked crevettes with mayonnaise £10.00

Crabe frais | Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 17.50

Les huîtres | No 2 Oysters with shallot vinegar, Tabasco & baguette £2.25 each minimum order of 12 please (Available shucked £10.00supp. If shucked, must be kept chilled & eaten on the day of delivery)

Gratin de coquille St Jacques | Scottish scallops in a Mornay sauce with mashed potato £12.00

Moules Marinière | Classic dish of mussels (1kg), white wine, garlic & shallots with baguette Enough for two & should be consumed within 24 hours GF w/o baguette £15.00

Fantastically fresh, raw fish prepared and trimmed, ready for you to get creative at home. Available for collection or delivery. Due to the variable market please contact us for weekly prices

Lemon sole 450g fully trimmed dark skin off

Sea bass whole or filleted and pin boned 400/500gr or 600/800gr

Sea bream whole or filleted and pin boned 600/750gr

Scottish Loch Duart Salmon 200gr, Premium Cod supreme 200gr portion

Haddock fillet 220gr, Skate wings, Plaice whole, skinned, trimmed,

Mackerel whole or filleted and pin boned

Monkfish tail skinned, Turbot whole or fillets , Red Mullet whole or fillets

FUNGHI FEASTING

LOOKING FOR OUR PARTY MENUS? AVAILABLE FOR COLLECTION, DELIVERY

OR DINING IN OUR BISTROS PLEASE VISIT WWW.THEFUNGHICLUB.COM

LA BOULANGERIE

Baguette £3.50, Croissants £2.00

Sourdough white or brown boule £5.50 Large Couronne £6.50

CHAMPAGNE & WINE

Champagne

Champagne Vauban Frère NV £37.50

All Angels Sparkling rosé £40.00

Champagne Taittinger Brut Réserve £55.00

White Wines

Colombard/Gros Manseng Arcolan Côtes de Gascogne £17.00

Picpoul de Pinet Domaine Morin, Languedoc £21.25

Chardonnay d'Altitude, Marquis de Pennautier, Languedoc £26.00

Crozes Hermitage, Domaine des Remizieres, Rhone £35.00

Rosé Wines

Grande Courtade Rosé, Famille Fabre, Languedoc £17.00

Rock Angel, Chateau d'Esclans, Cotes de Provence £35.00

Red Wines

Pinot Noir 1620, Chateau de Pennautier, Languedoc £17.00

Corbieres, Lux de Luc, Famille Fabre, Languedoc £24.00

Saumur Champigny, Domaine St Vincent, Loire £25.00

Vacqueyras Signature Domaine des Amouriers, Rhône £35.00

THE FUNGHI CLUB

**** indicates this dish is suitable for freezing.** Our dishes are prepared in a commercial kitchen which may contain traces of nuts. Therefore, we cannot guarantee any dishes are nut free. Please request an ingredient list for all allergens - this will also be provided with your order. DF- Dairy Free, GF- Gluten Free