

MENU

For week commencing 16th September please order by noon on 18th September for delivery/collection on Friday 20th September. Please email your order to bonjour@thefunghiclub.com

STARTERS

SOUPE À L'OIGNON | Roscoff onion soup with aged Comté croutons GF, DF w/o croutons £6.50**

CREPE AUX CHAMPIGNONS DES BOIS | Buckwheat pancake with sauteed new season wild mushroom in a cep and chives cream sauce ** £8.75

SOUFFLÉ AU CRABE ET PARMESAN | Crab & parmesan cheese soufflé with chives cream sauce GF**£8.25

ASSIETTE DE FRUITS DE MER | Seafood plate. Dressed crab, cooked crevettes, homemade taramasalata & smoked trout with baguette & Dijon mayonnaise GF w/o taramasalata £16.00

MAIN COURSES

CAILLE FARCIE AUX RAISINS | French quail stuffed with flambéed chicken liver & raisins, cognac & mushroom gravy with pommes crique GF, DF** £14.75

TAGINE DE POISSONS A LA CHERMOULA | Moroccan fish tagine with prawns, squid, gurnard & cod with pickled lemons, toasted cumin seeds & olives with couscous GF, DF** £17.00

CUISSE DE CANARD CONFIT AU CHOUX ROUGE | Barbary duck leg confit with red cabbage & pommes crique GF** £15.00

DAUBE DE SANGLIER AUX CHATAIGNES | Wild boar casserole slowly braised in red wine with roasted chestnuts, mushrooms & gratin dauphinois GF** £17.00

POULET A L'ESTRAGON | Sauteed corn fed chicken with creamy tarragon & mushroom sauce with rice GF**£12.50

CURRY D'AGNEAU AU FENUGREC | Spicy lamb meatballs Masala curry with fenugreek & basmati rice GF** £12.50

CROMESQUIS DE SAUMON SAUCE ANETH ET MOUTARDE | Salmon & leek fish cake with dill & mustard sauce with peas & samphire** £12.50

TWO COURSE SUNDAY SPECTACULAR £20.00 per person for 2 courses including side dishes

PORCHETTA DE PORC A LA SAUGE, COMPOTE DE POMMES | Pork loin & belly with rosemary, sage & an apple compote with red wine gravy accompanied by gratin dauphinois & green beans **

GATEAU AU FROMAGE BLANC ET MANGUE | Mango cheesecake topped with passion fruit glaze

DESSERTS & FROMAGES

GATEAU AU FROMAGE BLANC ET MANGUE | Mango cheesecake topped with passion fruit glaze £6.50

TARTE EN BANDE AUX POMMES | Butter puff pastry tarte with crème patissière & caramelised apples £6.00

ENTREMET CAFÉ ET NOISETTE | Almond biscuits layered with coffee chocolate ganache & hazelnut bavarois topped with crunchy toasted hazelnuts 5.95

For cheeses, please see our deli pages online and make your choices.

SIDES

GRATIN DAUPHINOIS | Sliced potatoes cooked in cream & garlic £3.95

POMMES CRIQUE | Grated potato rosti with gruyère cheese & onion cooked in olive oil £3.95

COUSCOUS | Buttery couscous £3.50

HARICOTS VERT | Green beans £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