



THE FUNGHI CLUB

WEEKLY MENU WC 03/02/25

FOR COLLECTION OR DELIVERY ON FRIDAY 7TH FEB OR COLLECTION ONLY
ON SATURDAY 8TH JAN

STARTERS

**CRÈPE AUX CHAMPIGNONS
DES BOIS**
£ 8.75

Buckwheat pancake with
sauteed mushrooms in a cep &
chive cream sauce

**PITHIVIER DE LAPIN À LA
SAUGE**
£ 8.95

White wine & sage braised
rabbit baked in butter puff
pastry

**SOUFFLÉ AU CRABE ET
SAUMON FUMÉ**
£ 9.00

Smoked salmon & crab soufflé

**SOUPE DE POISSONS
MARSEILLAISE**
£ 8.50

Classic Marseille fish soup with
croutons & rouille



PRIX FIXE MENU

**SELECT TWO OR THREE
COURSES FROM THE DISHES
BELOW**

Crêpe aux champignons des
bois

Buckwheat pancake with
sauteed mushrooms in a cep &
chives cream sauce

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Filet de porc normande
Pork fillet wrapped in Bayonne
ham with a roasted apple &
cider crème fraîche sauce with
gratin dauphinois & jardiniere
de legumes

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Entremet cerises et chocolat
blanc

Genoise sponge with crunchy
white chocolate & raspberry
bavarois

Two courses / £20.00

Three Courses / £25.00



MAIN COURSES

**FILET DE TURBOT, VELOUTÉ DE
ST JACQUE ET SAUCE
MALTAISE**
£ 24.00

Wild turbot fillet, scallop &
bitter orange velouté, mixed
green vegetables

**FILET DE DORADE AU THYM ET
CITRON, SAUCE VIERGE**
£ 15.00

Seam bream fillets studded
with lemon & thyme with a
parsley & tomato salsa with
new potatoes

FILET DE LOUP GRENOBLOISE
£ 16.50

Sea bass fillet with baby capers
& lemon brown butter topped
with croutons, served with new
potatoes

**POT AU FEU DE PINTADE A
L'ESTRAGON**
£ 16.00

Guinea fowl supreme & confit
stuffed leg in a rich chicken
broth finished with tarragon,
baby onions, & new potatoes

CURRY D'AGNEAU KOFTA
£ 13.50

Spicy lamb meat ball curry in a
rich Kashmiri sauce with
basmati rice



Scan to
order
online



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MAIN COURSES

FILET DE PORC NORMANDE £ 15.50

Pork fillet wrapped in Bayonne ham with a roasted apple & cider crème fraîche sauce with gratin dauphinois & jardiniere de legumes



DESSERTS

ENTREMET FRAMBOISES ET CHOCOLAT BLANC £ 6.00

Genoise sponge with crunchy white chocolate & raspberry bavarois

STICKY TOFFEE PUDDING, TOFFEE SAUCE £ 6.00

CHAUSSON AUX POMMES £ 7.00

Puff pastry turn over with toffeed apples & vanilla sauce



SIDES

RIZ BASMATI £ 3.75

Basmati rice

ROASTED POMMES FRITES £ 3.95

Roasted frites GF, DF, V

NEW POTATOES £ 3.75

Pommes nouvelle

JARDINIÈRE DE LÉGUMES £ 4.25

Medley of spring vegetables

GRATIN DAUPHINOIS £ 3.95

Sliced potatoes cooked in cream & garlic



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