



THE FUNGHI CLUB

SEAFOOD, QUICHES, SOUFFLES, DESSERTS & BREAD

Available every week

FISH & SEAFOOD

Deliciously fresh seafood

HOMARD £ 40.00

(650g – 700g) steamed Native lobster cut in half & served with Dijon mayo

CRAB £ 15.00

Browns & white crab meat, hand picked and served in the shell

CRAB & LOBSTER COMBO
£ 52.50

One dressed crab (picked) and a lobster (cut in half) perfect for sharing

8 WILD COOKED CREVETTES
£ 10.00

with our Dijon mayonnaise

LES HUITRES £ 2.25

No 2 Native oysters with shallot vinegar, Tabasco & baguette.

Minimum order for 12 oysters

GRATIN DE COQUILLE ST
JACQUES
£ 12.00

Scottish scallops in a Mornay sauce topped with buttery smooth mashed potato

MOULES MARINIÈRE £ 15.00

Classic dish of mussels (1kg), white wine, garlic & shallots with baguette. Super simple to cook, you just need a saucepan with a lid. Enough for two & should be consumed within 24 hours

HOT SMOKED TROUT FILLET
£ 4.50

Hand filleted before being dry-cured in salt and demerara sugar, slowly cooked over whisky barrel oak chips.

SMOKED SALMON £ 5.00

Smoked over oak wood chips and matured for at least three days this hand sliced succulent, creamy melt in the mouth salmon is a treat at any time of the year.

Priced per 100g, please increase item numbers for a larger portion



SOUFFLES & QUICHES

SOUFFLE AU TROIS FROMAGES
£ 7.00

Rich three cheese souffle with a cream sauce.

SOUFFLÉ AU HOMARD £ 8.50

Luxurious lobster souffle

QUICHE LORRAINE

Classic quiche Lorraine with smoked Alsace bacon & Gruyère cheese.

Individual / £7.50

For 4 / £20.00

For 8 / £40.00

QUICHE AU CHAMPIGNONS

Mushroom and parmesan quiche

Individual / £8.00

For 4 / £20.00

For 8 / £40.00

QUICHE DE SAUMON FUMÉ ET
POIREAU

Smoked salmon & leek quiche

Individual / £8.00

For 4 / £20.00

For 8 / £40.00

QUICHE A L'OIGNON

Roasted onions, walnut & Gruyère cheese tart

Individual / £8.00

For 4 / £20.00

For 8 / £40.00



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DESSERTS

MOUSSE AU CHOCOLATE
£ 6.00

Rich dark chocolate mousse

TARTE TATIN £ 7.50

Upside down caramelised
apple tart

TARTE AU CITRON

Classic sharp and sweet lemon
tart

Individual / £6.00

For 4 / £20.00

For 8 / £40.00

MILLEFEUILLE

A patissieres favourite with puff
pastry layered with vanilla
'custard' with an icing glaze

Individual / £7.00

For 4 / £20.00

For 8 / £40.00

TARTE AUX FRAMBOISE

Fresh raspberry tart with creme
patissiere

Individual / £6.00

For 4 / £20.00

For 8 / £40.00

TARTE AU CHOCOLAT

Rich chocolate ganache
topped with chocolate
shavings

Individual / £6.00

For 4 / £20.00

For 8 / £40.00

ENTREMET

Layers of almond biscuit,
chocolate ganache & Chantilly
cream with chocolate glaze.

Perfect as an alternative
celebration cake

Individual / £7.00

For 4 / £20.00

For 8 / £40.00

TARTE AUX ABRICOTS ET
ARMANDES

Apricot and frangipane tarte
topped with almonds

Individual / £6.00

For 4 / £20.00

For 8 / £40.00

TARTE FINE AUX POMMES

Fine apple and puff pastry tart

For 4 / £20.00

For 8 / £40.00

TARTE NORMANDE

Shortcrust pastry with an apple
and frangipane filling

For 4 / £20.00

For 8 / £40.00



BREAD & COFFEE

WHITE SOURDOUGH £ 5.95

Large white sourdough loaf,
locally made by Artisan bakers
and great for freezing

BROWN SOURDOUGH LOAF
£ 5.95

A crisp and light loaf made
locally by Artisan Bakers

COURONNE £ 6.50

A light soft sourdough, crisp on
the outside and chewy in the
middle. Makes the best toast.
750g

BAGUETTE £ 3.50

Classic French baguette

LOCALLY ROASTED COFFEE

100% organic Arabica from
South America. Creamy &
chocolatey with caramel &
almond. 250g

Ground / £7.50

Whole beans / £7.50



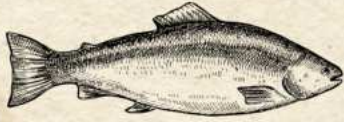
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