

THE FUNGHI CLUB

STARTERS & LIGHT DISHES

SOUPE A L'OIGNON Proper French onion soup with Gruyère cheese croûtons	£8.50
CREVETTES A L'AIL Butterflied peeled prawns in garlic butter with baguette	£12.50
ESCARGOTS 6 Burgundy snails in parsley & garlic butter with baguette	£10.00
PÂTÉ DE FOIE DE VOLAILLE Smooth chicken liver & Cognac pâté with cornichons & baguette	£9.50
TERRINE DE CAMPAGNE Coarse pork country pâté with cornichons & baguette	£8.50
QUICHE ET SALADE VERTE Choose from classic Quiche Lorraine, Smoked salmon & leek, Roasted onions & walnuts (V) or Mushroom & parmesan (V) served with a green salad	£12.00
SOUFFLÉ AU FROMAGE Three cheese soufflé with a green salad	£10.50
SOUFFLÉ AU HOMARD Rich lobster soufflé with a green salad	£13.50
FRIAND SAUCISSE Pork & sage sausage roll with celeriac rémoulade	£7.50

PLATTERS - IDEAL FOR SHARING

Served with baguette & cornichons

PLATEAU DE CHARCUTERIE Pâté de campagne, pork rilette, mini saucissons & Bayonne ham	£14.50
PLATEAU DE FROMAGES A flight of our French cheese from the deli counter - select your favourites	£15.50
PLATEAU DE POISSONS FUMÉ Hand sliced Scottish smoked salmon, Denford smoked trout & smoked mackerel pâté	£15.50

MAIN COURSES

FILET DE LOTTE À L'ARMORICAINE Monkfish medallions in a spicy lobster cream sauce with braised aged basmati rice	£22.00
GRATIN D'AUBERGINE Roasted aubergine, parmesan cheese & tomato gratin	£13.50
SALADE DE CRABE Dressed crab with lettuce, celeriac rémoulade, Dijon mayonnaise & baguette	£16.00
BOEUF BOURGUIGNON Braised beef casserole in pinot noir with button onions, mushrooms & smoked bacon lardons with gratin dauphinois	£19.50
CASSOULET DE CARCASSONNE Traditional braised bean & pork casserole with Toulouse sausage topped with our duck leg confit & garlic breadcrumbs	£17.50
CRÊPE AUX FRUITS DE MER Dill scented crêpe with smoked haddock, cod, prawns & scallops in a lobster cream sauce topped with Gruyère cheese, served with a green salad	£14.50
GRATIN DE CRABE A rich crab Thermidor gratin with baguette	£14.50
POULET SAUTÉ CHASSEUR Corn fed chicken, smoked bacon lardons & mushrooms in a tomato & tarragon sauce finished with Cognac, served with pommes crique	£17.50

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information available on request.

COCKTAILS

MIMOSA	£8.95
CHAMPAGNE COCKTAIL	£12.95
KIR	£10.00
KIR ROYALE	£12.00
MARTINI	£10.00
NEGRONI	£10.00

BITES & NIBBLES

TRUFFLE CRISPS	£3.50	MIXED OLIVES	£3.95
MINI PÂTÉ EN CROÛTE	£4.25	Sliced mini pâté wrapped in pastry with Dijon mustard	
MINI SAUCISSONS SEC	£4.25		
BAGUETTE WITH FRENCH BUTTER	£4.25		

BAGUETTE SANDWICHES

ARTISAN BAGUETTE WITH BUTTER & DIJON MAYONNAISE	£8.95
Make your own. Choose from French cooked ham, grated Gruyère cheese & tomato served with salad	
CROQUE MONSIEUR	£7.95
Sourdough bread & French ham & cheese 'toastie'	
FUNGHI BUN	£9.50
Butter brioche bun with sautéed garlic mushrooms & Gruyère cheese	
POULET BAGUETTE	£12.50
Warm corn fed French chicken suprême with Dijon mayonnaise & salad	

SIDES

CAROTTE RÂPÉES	£4.25
Freshly grated carrots with raisins & French vinaigrette	
CÉLERI RÉMOULADE	
Freshly grated celeriac with grain mustard mayonnaise	
GRATIN DAUPHINOIS	
Sliced layered potatoes cooked with cream & garlic	
LÉGUMES VERT	
Seasonal green vegetables	
POMMES CRIQUE	
French potato rosti with cheese & onion	
RATATOUILLE	
Provençal vegetable casserole with aubergines, courgettes, tomatoes & peppers	
SALADE VERTE	
Dressed green salad	

PÂTISSERIE

£6.95

YOUR CHOICE OF OUR FRESHLY MADE PÂTISSERIE. TAKE A LOOK IN THE CHILLER CABINET

THE FUNGHI CLUB

CHAMPAGNE & SPARKLING WINES

	Bottle	20cl
CREMANT D'ALSACE JEAN BAPTISTE ADAM NV	£29.50	£7.95
CHAMPAGNE VAUBAN FRÈRE NVE	£39.50	£9.95
ALL ANGELS SPARKLING ROSÉ	£42.00	£11.50
WINDING WOOD BRUT RESERVE	£45.00	

DESSERT WINE

MUSCAT DE BEAUMES DE VENISE DOMAINE
DES BERNARDINS 2022

12.5cl £8.00

Bottle £42.00

WHITE WINE

	Bottle	25cl	17.5cl
SAUVIGNON SEMILLON Domaine Des Eyssards 2023 Bordeaux	£21.00	£8.00	£6.50
PICPOUL DE PINET Domaine Morin 2023 Languedoc	£28.00	£9.75	£8.00
MUSCADET Le Qinzes 2023 Pays Nantais	£28.50	£11.00	£9.00
MACON FUISSE Domaine Auvigue 2022 Bourgogne	£36.00	£12.75	£10.00

ROSE WINE

	Bottle	25cl	17.5cl
GRANDE COURTADE 2023 Provence	£21.00	£7.50	£6.50
PIQUEPOUL Foncalieu 2022 Languedoc	£26.00	£9.75	£8.00

RED WINE

	Bottle	25cl	17.5cl
GAMAY LES CLASSIQUES Vignerons Ardechois 2023 Ardèche	£21.00	£8.00	£7.00
CARIGNAN LES INDIGENES Organic 2022 Languedoc	£27.00	£9.50	£8.00
CHENAS VIGNES Pascal Aufranc 2020 Beaujolais	£29.50	£10.75	£8.95
CHATEAUNEUF DU PAPE Domaine Du Grand Tinel 2018 Rhone	£55.00		

APERITIFS & DIGESTIFS

	25ml
ARMAGNAC CHT PELLEHAUT	£7.00
CALVADOS DOMFRONTAIS VSOP	£7.00
	50ml
FONSECA 10 YEAR OLD TAWNY PORT	£6.95
MARTIN MILLERS GIN	£7.50
RICARD	£6.95
TANQUERAY 0.00%	£4.50
TANQUERAY GIN	£6.00

BEER & CIDER

IPA 50cl 4.2% ABV	£5.95
MORETTI 33cl	£4.25
PERONI 0% 33 cl	£3.95
SASSYS CIDER 33cl 5.2% ABV	£4.95

SOFT DRINKS

SMALL SPARKLING OR STILL WATER	£2.95
CITRON PRESSÉ Freshly squeezed lemon juice with sugar & water (still or sparkling)	£4.25
FENTIMANS GINGER BEER	£4.50
FEVER TREE MEDITERRANEAN TONIC	£2.25
FRENCH SYRUPS Served with still or sparkling water Grenadine Mint Orgeat (almond) Blackcurrant Elderflower	£3.95
FRESHLY SQUEEZED ORANGE JUICE	£3.75
FUNGHI CLUB CLOUDY APPLE JUICE	£3.75
ORANGINA	£4.75

COFFEE & TEA £3.95

CAFETIERE Our signature coffee is 100% arabica, rich & full bodied with hints of caramel & creamy chocolate	
CAPPUCCINO	
FLAT WHITE	
LATTE	
ESPRESSO	£3.60
DOUBLE ESPRESSO	£3.95
TEA English Breakfast Green Camomile Lemon balm Peppermint Earl Grey	