

THE FUNGHI CLUB

COCKTAILS

CHAMPAGNE COCKTAIL £12.95 | FRENCH 75 £9.50 | KIR £10.00 | KIR ROYALE £12.00
MARTINI £10.00 | NEGRONI £10.00

STARTERS

SOUPE A L'OIGNON Proper French onion soup with Gruyère cheese croûtons	£9.00
CREVETTES A L'AIL Butterflied peeled prawns in garlic butter with baguette	£12.95
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	£10.50
SOUFFLÉ AU FROMAGE Three cheese soufflé with a green salad	£11.50
SOUFFLÉ AU HOMARD	£14.50
ASSIETTE DE SAUMON FUMÉ Hand sliced scottish smoked salmon with horseradish crème fraîche	£12.50
SALADE LYONNAISE Crisp lettuce with bacon lardons, poached egg & croûtons with French dressing	£9.00

MAIN COURSES

SALADE DE CRABE A whole dressed crab with lettuce, celeriac rémoulade, Dijon Mayonnaise and baguette	£18.00
SALADE DE SAUMON LYONNAISE Lightly cooked salmon fillet with crisp lettuce, bacon lardons, poached egg, croûtons & French dressing	£17.50
BOEUF BOURGUIGNON Braised beef casserole in pinot noir with button onions, mushrooms & smoked bacon lardons with gratin dauphinois	£21.00
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
FILET DE BOEUF, SAUCE AU POIVRE Prime fillet steak with green peppercorn & Cognac sauce with gratin dauphinois	£32.00
GRATIN DE CRABE A rich crab Thermidor gratin with baguette	£14.50
POISSON DU JOUR (Ask a member of staff)	
POULET SAUTÉ CHASSEUR Corn fed chicken, smoked bacon lardons & mushrooms in a tomato & tarragon sauce finished with Cognac, served with pommes crique	£17.50
FILET DE LOTTE À L'ARMORICAINE Monkfish medallions in a spicy lobster cream sauce with braised aged basmati rice	£24.50

AMUSES

FRENCH CRISPS & SALTED CLUB MIXED NUTS	£4.95
MINI PÂTÉ EN CROÛTE sliced mini pâté wrapped in pastry with Dijon mustard	£4.25
MINI SAUCISSONS SEC	£4.25
MIXED OLIVES	£3.95
RADIS AU SEL Fresh breakfast radishes with flaky sea salt	£4.00
BAGUETTE With anchovy butter	£4.50
With French butter	£3.95

VEGETARIAN

SALADE DE CHÈVRE CHAUD	£8.50/£12.50
Crottin goat's cheese salad with our French vinaigrette	
SALADE DE CHOU FLEUR	£8.50/£12.50
A spicy roasted cauliflower & sweet potato salad with Tahini & toasted pine nuts on green leaves	
GRATIN D'AUBERGINE	£14.50
Roasted aubergine, parmesan cheese & tomato gratin	
CURRY DE CHAMPIGNONS	£13.00
Spicy oyster mushroom & coconut curry with aged basmati rice	

SIDES £4.25

CAROTTE RÂPÉES 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

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

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CHAMPAGNE & SPARKLING WINES

	Bottle	20cl
CREMANT D'ALSACE JEAN BAPTISTE ADAM NV	£32.00	£8.50
CHAMPAGNE VAUBAN FRÈRE NVE	£41.00	£10.50
ALL ANGELS SPARKLING ROSÉ	£45.00	£12.00
WINDING WOOD BRUT RESERVE	£45.00	

WHITE WINE

	Bottle	25cl	17.5cl
SAUVIGNON SEMILLON Domaine Des Eyssards 2023 Bordeaux	£23.00	£9.00	£8.50
PICPOUL DE PINET Domaine Morin 2023 Languedoc	£31.00	£11.00	£9.00
MUSCADET Le Qinzes 2023 Pays Nantais	£32.00	£11.50	£9.50
MACON FUISSE Domaine Auvigue 2022 Bourgogne	£37.00	£13.50	£11.00
CHABLIS Vielles Vignes Alain Gautheron 2020 Chablis	£44.00		

ROSE WINE

	Bottle	25cl	17.5cl
GRANDE COURTADE 2023 Provence	£23.00	£9.00	£8.00
PIQUEPOUL Foncalieu 2022 Languedoc	£28.00	£10.50	£9.00
DOMAINE FREDAVELLE Coteaux D'aix En Provence 2022	£34.00		

RED WINE

	Bottle	25cl	17.5cl
GAMAY LES CLASSIQUES Vignerons Ardechois 2023 Ardèche	£23.00	£9.00	£8.50
CARIGNAN LES INDIGENES Organic 2022 Languedoc	£29.00	£10.50	£9.00
CHENAS VIGNES Pascal Aufranc 2020 Beaujolais	£32.00	£12.00	£9.95
GIVRY LE HAUT Colombier Domaine Bessont 2020 Bourgogne	£48.00		
CHATEAUNEUF DU PAPE Domaine Du Grand Tinel 2018 Rhone	£56.00		

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

DESSERTS

MOUSSE AU CHOCOLAT Rich dark chocolate mousse	£6.95
TARTE AU CITRON Sharp lemon tart	£6.95
TARTE TATIN caramelised upsidedown apple tart (v) With vanilla ice cream	£6.95 £8.50
CRÈME BRULÉE Caramelised set vanilla custard	£6.95

ICE CREAM, SORBETS & COUPES

CAFÉ LIÉGEOIS Coffee ice cream, coffee sauce, chantilly cream & toasted almonds	£7.95
CHOCOLAT LIÉGEOIS Chocolate ice cream, chocolate sauce, chantilly cream & toasted almonds	£7.95
COUPE ARC DE TRIOMPHE Coffee, chocolate & pistachio ice cream, toasted almonds, chocolate sauce & chantilly cream	£9.50
COUPE MONT BLANC Vanilla ice cream, chocolate ice cream, crushed meringue, sweet chestnut purée & chantilly cream	£9.50
COUPE TUTTI FRUTTI Lemon, blackcurrant & raspberry sorbet, red fruit coulis & chantilly	£9.50
FRAISE MELBA Vanilla ice cream, strawberry ice cream, red fruit coulis & chantilly cream	£7.95
ICE CREAM Vanilla, chocolate, coffee, strawberry, pistachio	£3 per ball
SORBET Lemon, blackcurrant, raspberry, mango	£3 per ball
AFFOGATO Vanilla ice cream topped with hot espresso coffee	£7.95

PÂTISSERIE

YOUR CHOICE OF OUR FRESHLY MADE PÂTISSERIE

£6.95

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	