

THE FUNGHI CLUB

STARTERS & LIGHT DISHES

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
TERRINE DE CAMPAGNE Coarse pork country pâté with cornichons & baguette	£9.50
SALADE DE CHÈVRE CHAUD Crottin goat's cheese salad with our French vinaigrette	£8.50/£12.50
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	£12.50
SALADE DE CHOU FLEUR A spicy roasted cauliflower & sweet potato salad with Tahini & toasted pine nuts on green leaves	£8.50/£12.50
FRIAND SAUCISSE A large pork & sage sausage roll with celeriac rémoulade	£8.50
SOUFFLÉ AU FROMAGE Three cheese soufflé with a green salad	£11.50
SOUFFLÉ AU HOMARD Rich lobster soufflé with a green salad	£14.50
SALADE LYONNAISE Crisp lettuce with bacon lardons, poached egg & croûtons with French dressing	£9.00

PLATTERS - IDEAL FOR SHARING

Served with baguette & cornichons

PLATEAU DE CHARCUTERIE Pâté de campagne, pork rilette, mini saucissons & Bayonne ham	£15.50
PLATEAU DE FROMAGES A flight of our French cheese from the deli counter - select your favourites	£16.00
PLATEAU DE POISSONS FUMÉ Hand sliced Scottish smoked salmon, Denford smoked trout & smoked mackerel pâté	£16.50
PLATEAU VEGETARIEN Celeriac rémoulade, carrot & raisin salad, ratatouille & salad verte	£12.50

MAIN COURSES

GRATIN D'AUBERGINE Roasted aubergine, parmesan cheese & tomato gratin	£14.50
CURRY DE CHAMPIGNONS Spicy oyster mushroom & coconut curry with aged basmati rice	£13.00
SALADE DE CRABE A whole dressed crab with lettuce, celeriac remoulade, Dijon Mayonnaise and baguette	£18.00
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
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

COCKTAILS

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

BITES & NIBBLES

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	

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	£10.50
Butter brioche bun with sauteed garlic mushrooms & Gruyère cheese	
POULET BAGUETTE	£12.50
Warm corn fed French chicken suprême with Dijon mayonnaise & salad	

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

PÂTISSERIE £6.95

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

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

THE FUNGHI CLUB

MORNING MENU SERVED UNTIL NOON

Our eggs are local, organic & free range

BRUNCH COCKTAILS

MIMOSA	£8.95
With champagne & orange juice	
PEACH MIMOSA	£8.95
With champagne, orange juice & peach Schnapps	
BLOODY MARY	£8.95
With vodka, tomato juice, spices & our secret ingredient	
VIRGIN MARY	£6.50
As above, without alcohol	

VIENNOISERIE

PAIN AU CHOCOLAT, PAIN AU RASINS, CROISSANT, ALMOND CROISSANT	£2.95
BREAD BASKET & FRENCH BUTTER	£2.95
FRENCH BUTTER	£0.50
FRENCH RASPBERRY CONSERVE	£1.00

TARTINES & TOPPERS

Served warm on either sliced sourdough or our own pommes crique (potato, onion & cheese rosti GF)

LE POISSON	£10.00
Denford hot smoked trout, horseradish cream, poached egg & our 'hollandaise'	
LE ROYALE	£10.00
Sliced Scottish smoked salmon, poached egg & our 'hollandaise'	
LA FLORENTINE	£10.00
Sautéed spinach & poached egg with our 'hollandaise'	
LE BENEDICT	£10.00
Smoked ham, poached egg & our 'hollandaise'	

SANDWICHES & HOT THINGS

CROQUE MONSIEUR	£7.95
Sourdough bread & French ham & cheese 'toastie'	
FUNGI BUN	£10.50
Butter brioche bun with sauteed garlic mushroom & Gruyère cheese	
CREPE DU JOUR	Today's filled savoury crepe (Daily price)
LE BAGEL	£6.95
Smoked ham & cheese with an organic local free range egg baked bagel	
LE BRIE	£8.95
Smoked bacon & brie de meaux	
LE PETIT DEJEUNER	£8.95
Soft brioche bun filled with smoked bacon, egg, melted Gruyère cheese & chipotle sauce	
SHAKSHUKA	£8.50
Ratatouille baked with an organic local free range egg topped with espelette pepper	
POULET BAGUETTE	£12.50
Warm French corn fed chicken suprême with Dijon mayonnaise & salad	

A BIT ON THE SIDE

EGG	£1.95	GREEN SALAD	£3.95	HOT SMOKED TROUT	£3.95	
SCOTTISH HAND SLICED SMOKED SALMON						£3.95
SMOKED BACON						£3.95

ICE CREAM, SORBETS & COUPES

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

DESSERTS

MOUSSE AU CHOCOLAT	£6.95
Rich dark chocolate mousse	
TARTE AU CITRON	£6.95
Sharp lemon tart	
TARTE TATIN	£8.50
Caramelised upsidetown apple tart	
CRÈME BRULÉE	£6.95
Caramelised set vanilla custard	

SOFT DRINKS

CITRON PRESSÉ (still or sparkling)	£4.25	
Freshly squeezed lemon juice with sugar & water		
FENTIMANS GINGER BEER	£4.50	
FEVER TREE MEDITERRANEAN TONIC	£2.25	
FILTERED CHILLED WATER	£1.50	
(still or sparkling) 50cl		
FRENCH SYRUPS		
Served with still or sparkling water		£3.95
Grenadine Mint Orgeat (almond)		
Blackcurrant Elderflower		
FRESHLY SQUEEZED ORANGE JUICE	£4.75	
FUNGI 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	Single £3.60 Double £3.95
HOT CHOCOLATE	
TEA English Breakfast Green Camomile	
Lemon balm Peppermint Earl Grey	

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