

# CAFÉ MENU SERVED ALL DAY

AUGUST 2010 (SAMPLE MENU)



HOMEMADE SOUP ..... £6.00

**Roast Vine Tomato with Basil & Sairass Ricotta**

## VEGETARIAN PLATES

**Anti-Pasti Plate with Toast** ..... £8.95

Aubergine Puree, Houmous, Olives, Marinated Beetroot, Roast Tomatoes, Artichokes & Goat's Cheese

## FISH

**Maldon Smoked Salmon or Gravdaxlax**..... £8.95

with Swedish Crisp Bread, Petits Suisses, Lemon, & Caperberries

**Fish Plate with Toast & Caperberries** ..... £9.75

Maldon Smoked Salmon, Mackerel Pate & Trout Pâté

## TERRINES, PIES & CHARCUTERIE

**House Terrine of Foie Gras with Black Truffle** ..... £14.95

Served with Prosecco Jelly & Toasted Brioche

**House Terrine of Quail, Pork, Veal, Chicken Liver & Lardo**..... £11.50

Served with Chutney & Cornichons

**Homemade Pork & Sage Pie**..... £8.95

With Salad Leaves & Homemade Chutney

**Jambon Persillé**..... £9.50

Served with Crusty Bread & Cornichons

**LA FROMAGERIE 'Ploughman's'** ..... £8.95

Pork & Sage Pie, Keen's Cheddar & Piccalilli with crusty bread

**LA FROMAGERIE Charcuterie Plate** ..... £9.75 sm / £14.50 lg

A selection of cured meats with Goose Rillettes, Celeriac Remoulade & Cornichons

**Carpaccio of Malenca Beef** ..... £12.75

With Shavings of Parmigiano Reggiano, Bitter Leaves & Truffle Oil,

**Duck Confit**..... £10.50

Served with Red Onion Marmalade & Salad Leaves (Please allow 10 minutes to prepare)

**Escargots Anglais** (please allow 10 mins) ..... £8.25

HOMEMADE SANDWICHES ..... £6.00

**Keen's Cheddar, Vine Tomato, Cucumber, Salad leaves & Homemade Mayonnaise**

**Maldon Smoked Salmon with Faiselles, Wild Rocket, Lemon & Lilliput Capers**