

# TASTING CAFÉ MENU

FRIDAY 20 JANUARY 2012



A DAILY CHANGING MENU OF SEASONAL FARE SHOWCASING ALL OF OUR BEAUTIFUL PRODUCE SOURCED FROM SMALL ARTISAN PRODUCERS

## CHARCUTERIE & TERRINES

CHARCUTERIE PLATE.....£11.00/£16.50

A selection of fabulous cured meats from France & Italy with Duck Rillettes, Celeriac Remoulade, Cornichons & Bread

PROSCIUTTO.....£8.50

With Cornichons & Celeriac Remoulade

LA FROMAGERIE 'Ploughman's'.....£9.95

Smoked Gammon Ham from the Franche Comté, Keen's Cheddar, Pickled Onions, Piccalilli & Bread & Butter

SMOKED GAMMON HAM.....£10.50

With Celeriac Remoulade & Salad Leaves

RARE ROAST BEEF.....£11.50

With Horseradish Crème Fraiche & Salad Leaves

DUCK RILLETTES.....£10.50

With Cornichons & Toasted Poilâne

FOIE GRAS TERRINE (duck).....£16.50

With Lambrusco Jelly & Toasted Brioche

## FISH

SMOKED SALMON PLATE.....£12.00

Hansen & Lydersen, Maldon & House Gravdax.

Served with German Rye Bread, Caperberries & Lemon

FISH RILLETTES (paté).....£10.95

Choose from: Sardine, Sardine & Espelette or Mackerel

Served with Toasted Poilâne & Caperberries

HOMEMADE SOUP.....£6.00

Served with Bread & Butter

Roast Pumpkin & Crisp Sage (V)

Or

Celeriac & Truffle Oil (V) (contains cream)

## SIDE DISHES

BREAD & FARMHOUSE BUTTER.....£1.50

LA FROMAGERIE BISCUITS.....£1.00

Caraway, Charcoal, Oat & 100% Rye (4)

SEASONAL SALAD LEAVES.....£3.75

With La Fromagerie Salad Dressing

## CLASSIC FARE

ESCARGOTS ANGLAIS.....£6.95

With Cadours Garlic Butter

CONFIT DUCK LEG.....£9.50

With Haricots Tarbais (contains pork)

## SEASONAL FARE AVAILABLE FROM 12.00

A DAILY CHANGING MENU OF DISHES PREPARED IN OUR KITCHEN

VACHERIN DU MONT D'OR.....£18.00

With Crusty Bread & Cornichons

**N.B: Baked Vacherin will take up to 40 minutes to prepare**

With a side of Jambon Bayonne.....£4.50 (Additional)

STEW OF CHORIZO & CANNELLINI BEANS.....£10.95

Served with Crusty Bread

SALAMBO PURPLE ARTICHOKE (Spain).....£8.75

With Bagna Cauda (Sauce of Anchovy, Olive Oil, Butter, Garlic & Cream)

SALAD OF ROAST FENNEL, CRISP SPECK & MOZZARELLA DI BUFALA.....£8.95

With White Wine & Extra Virgin Olive Oil

JACK-BE-LITTLE BAKED PUMPKIN.....£6.95

Baked & filled with Grana Padana Cream & Sage

WOOD ROAST ONION (From Lombardy).....£8.50

Filled with Grana Padana Cream & Sage

WOOD ROAST BEETROOT, ROVE DES GARRIGUES & TOASTED WALNUTS.....£8.50

With Mixed Salad Leaves & Walnut Vinegar

## SMALL PLATES

MOZZARELLA DI BUFALA.....£3.00

BURRATA.....£3.00

WOOD ROAST ARTICHOKE (3).....£3.00

SAVOURY TART.....£8.00

Leek & Roquefort Carles

Or

Roast Vine Tomato, Innes Goats Button & Basil

## SANDWICHES

Brie de Meaux, Cranberry Relish & Seasonal Salad Leaves

Or

Chorizo Pata Negra, Egg Mayo & Wild Rocket