



Saturday 4<sup>th</sup> September

TONIGHT'S SPECIALS

Vitello Tonnato 10.00  
Roast Rib of Beef with Shallots and Red Wine (for 2/3 People) 55.00

HORS D'OEUVRES (4.50 each, 12.00 for 3, 18.00 for 5)

Aubergines 'Imam Bayildi' • Borlotti Beans • Bruschetta with Lardo • Celeriac Remoulade • Country Pâté with Cornichons and Toast  
Garlic Sausage, Potato Salad • Kipper Pâté with a Soft Boiled Egg • Parmesan Custard and Anchovy Toast  
Quails' Eggs with Duxelles and Hollandaise • Rabbit Rillettes with Pickled Endive • Sardines in Saor

FIRST COURSES

Carlingford Rock Oysters 7.50  
Grilled Octopus with Borlotti Beans 7.50 • Pike Boudin 8.50 • Warm Smoked Eel and Bacon Salad 12.50  
Omelettes: Herb, Cheese or Bacon 6.50 • Escarole Pear and Roquefort Salad 7.00 • Foie Gras Terrine with PX Jelly 13.50  
Crab Linguini with Chilli and Mint 7.50 • Spaghetti Vongole 9.50 • Rigatoni with Chicken Livers and Girolles 8.50/12.50 • Parma Ham with Figs 8.50  
Tomato and Potato Soup with Rosemary 6.00 • Fish Soup with Croûtons and Rouille 8.00

FISH

Seared Mackerel with Chilli and Salt Lemons 12.50 • Fried Haddock, Tartare Sauce 13.50 • Fishcakes with Shrimp Sauce 13.50  
Steamed Turbot with Mussels, Pilaff and Curry Sauce 29.50  
Grilled: Sardines 7.50 • Red Mullet 16.50 • Sea Bass 19.50  
Plain • Salsa Verde • Citrus Fruits and Olive Oil • Hollandaise Sauce

MEAT

Beef, Pigeon and Mushroom Pie 14.50 • Veal Kidneys with Mustard Sauce, Creamed Potatoes 18.50  
Lamb Cutlets Milanaise 17.50 • Rib Eye Steak, Onion Rings and Béarnaise Sauce (220 grams) 23.50

ROTISSERIE

Chicken with Herbes de Provence: whole 27.50 • half 14.00 • breast 11.50 • leg 5.00  
Game Birds with Bread Sauce, Breadcrumbs, Game Chips and Gravy: Grouse 22.50 • Partridge 25.00  
Belly Pork Porchetta Style with Lentils and Salsa Verde 13.50

ROAST OF THE NIGHT

Monday: Peppered Saddle of Venison 21.50  
Tuesday: Saddle of Mutton, Mint Sauce, Crab Apple Jelly 17.50  
Wednesday: Goose, Rabbit and Apples 17.50  
Thursday: Leg of Lamb 'en Anchoiade' 14.50  
Friday: Rump of Veal with Tomatoes and Macaroni 19.50

VEGETABLES

Spinach and Ricotta Gnocchi with Tomatoes and Girolles 13.50  
Creamed Spinach • Leaf Spinach • New Potatoes • Rice Pilaff • Runner Beans 2.50 Chips 3.50 • Gratin Dauphinois 4.25  
Salads: Lettuce Hearts with Vinaigrette • Curly Endive, Mustard Dressing • Tomato with Basil • Watercress with Vinaigrette 4.25

DESSERTS

Fruit 6.00 Selection 7.50 Apple • Figs • Greengages • Peach • Pineapple • Raspberries  
(All Fruit served Plain or with Clotted Cream, Crème Fraîche, Ice Cream or Sorbet)  
Apple Tarte Fine with Cider Apple Brandy 8.50 • Bitter Chocolate Soufflé, Pistachio Ice Cream 8.50 • Crème Caramel 5.00  
Greengage and Almond Tart 5.50 • Grilled Pineapple with Chilli Syrup and Coconut Sorbet 6.75 • Pannacotta with Raspberries 8.00 • Queen of Puddings 5.00  
Ices: 2.50 per Scoop, 6.00 for Three  
Sorbets: Coconut • Mango • Pineapple Ice Creams: Chocolate • Coffee • Vanilla  
Cheeses (with Celery & Biscuits: 6.50 each, 9.50 for three)  
Brie de Meaux • Chèvre St Maure • Epoisses • Kirkham's Lancashire • Montgomery Cheddar • Reblochon • Stichelton  
Leaf Teas: Barry's • Darjeeling • Earl Grey • Fresh Mint • Fresh Verbena • Orange Pekoe • Organic Sencha Green Tea • White Leaf China 3.00/5.00  
Coffees: Espresso, Cappuccino etc 2.00/3.00  
Cover Charge 1.80 • Optional Service Charge 12.5%

Le Café Anglais is open for lunch every day from 12 to 3.30 and from 6.30 to 11.00 from Monday to Thursday, 6.30 to 11.30 on Friday and Saturdays and until 10.15 on Sundays. There is a set lunch on weekdays priced at £17.50 for two courses, £21.00 for three.