

APERITIFS

Citron Pressé 2.50 ~ Orange Juice 4.00 ~ Elderflower Spritzer 3.00 ~ Fruit Punch 5.00 ~ Virgin Mary 5.00
Prosecco 7.25 ~ Bellini 7.00 ~ Champino 7.50 ~ St Peray 8.00 ~ Champagne J. Lassalle 10.00
Pineau de Charentes, Domaine de Gardrat 5.50 ~ Lustau Sherries: Manzanilla Papirusa 4.50 ~ Puerto Fino 4.50 ~ Palo Cortado 6.50 ~ Cocktails 7.50
Cortese 2008 Ca del Matt 3.75 ~ Riesling 2007 Cave de Hunawehr 5.50 ~ Saumur 2008 Les Vignerons de Saumur 5.50
Château de Fontenille 2008 Entre-Deux-Mers 5.75 ~ Petit Chablis 2009 Laroche 6.50 ~ Iphöfer Scheurebe Spätlese Trocken 2007 Wirsching 8.50

HORS D'OEUVRES

4.25 each: Aubergine Imam Biyaldi ~ Celeriac Remoulade ~ Garlic Sausage with Potato Salad ~ Roast Peppers, Egg Mimosa
5.00 each: Kipper Pâté with a Soft Boiled Egg ~ Mortadella, Sweet and Sour Onions
Parmesan Custard and Anchovy Toast ~ Quails' Eggs with Duxelles and Hollandaise ~ Rabbit Rillettes with Pickled Endive

FIRST COURSES

Six Rock Oysters 7.50 ~ Grilled Kipper 7.50 ~ Pike Boudin with Fines Herbes 9.00 ~ Warm Smoked Eel and Bacon Salad 12.50
Country Pâté, Toast and Pickled Red Cabbage 6.75 ~ Bayonne Ham and Charentais Melon 13.50 ~ Foie Gras Terrine with PX Jelly 13.50
Romaine, Pea Leaf and Pea Salad with Parmesan 7.50 ~ Rigatoni with Chicken Livers, Wild Garlic and Pecorino 7.50/13.50 ~ Omelettes: Herb, Cheese or Bacon 6.50
Spring Onion Soup with Radishes, Fromage Frais and Walnut Oil 6.50 ~ Fish Soup with Croûtons and Rouille 8.00

FISH

Fried Cod, Tartare Sauce 14.50 ~ Thai Green Curry with Prawns and Ling 15.00
Grilled: Sea Bass 19.50 ~ Turbot 25.00
Plain ~ Salsa Verde ~ Citrus Fruits and Olive Oil ~ Hollandaise Sauce
Grilled Severn Sea Trout, Cucumber Salad and Béarnaise Sauce 25.00

MEAT

Lamb Sweetbreads with Pancetta and Peas 15.00 ~ Veal Kidneys with Beaujolais, Carrots and Onions 19.50
Rib Eye Steak, Onion Rings and Béarnaise Sauce (220 grams) 22.50
Venison Dhansak with Pilaff, Raita and Fresh Mango Pickle 17.50

ROTISSERIE

Chicken with Mousserons: whole 38.50 ~ half 19.50 ~ breast 16.50 ~ leg 6.50
Gressingham Duck, Peas and Apple Sauce 18.00
Beef Skirt, Sauce Bercy 13.50 ~ Cote de Boeuf, Beef Marrow and Red Wine Jus (2/3 pp) 68.00

VEGETABLES

White Asparagus with Mousserons 14.50
Chips ~ Leaf Spinach ~ Rice Pilaff ~ Spring Greens with Garlic 3.50 ~ Cornish Earlies ~ Gratin Dauphinois 4.00 ~ Creamed Spinach 4.25
Salads: Lettuce Hearts with Vinaigrette ~ Curly Endive, Mustard Dressing ~ Watercress with Vinaigrette ~ Mesclun, Oil and Lemon 4.25

DESSERTS

Fruit 6.00 Selection 7.50 Cox's Apples ~ Kiwi Fruit ~ Mango ~ Melon ~ Passion Fruit ~ Peach ~ Pineapple
Garigette Strawberries ~ Raspberries 9.50
(All Fruit served Plain or with Clotted Cream, Crème Fraîche, Ice Cream or Sorbet)

Crème Caramel 5.00 ~ Grilled Pineapple with Chilli Syrup and Coconut Sorbet 6.75 ~ Hot Bitter Chocolate Mousse, Coffee Ice Cream 8.00
Pannacotta with Garigette Strawberries 8.00 ~ Queen of Puddings 5.00 ~ Vanilla Cheesecake with Passion Fruit 6.50

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 ~ Comté ~ Epoisses ~ Montgomery Cheddar ~ Lancashire ~ Stichelton

Leaf Teas: Barry's ~ Darjeeling ~ Earl Grey ~ Fresh Mint ~ Orange Pekoe ~ White Leaf China 3.00/5.00 ~ Coffees: Espressos, Cappuccinos etc 2.50

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.

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