

  
*The Delaunay*  
**LUNCH MENU**

**TARTES FLAMBÉES**

Paris Mushroom & Thyme (598) (v) 13.50

Classic Smoked Bacon & Shallots (766) 13.50

**MENU RAPIDE**

19.50

Choice of Tartes Flambées (866 - 1034)  
with gem heart salad

Glass of Wine or Beer

Tea or Coffee

**PRUNIER CLASSIQUE  
OSCIETRA CAVIAR**

served with sour cream and blinis

15g 60.00 (554) ~ 30g 90.00 (594)

~ 50g 140.00 (646)

**PRIX-FIXE**

2 Courses £23.50 ~ 3 Courses £27.50

Roast Plum Tomato Soup *crème fraîche* and basil oil (242) (v)

or

Artichoke, Black Olive & Ricotta Tart (515) (v)

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Searched Fillet of Mackerel (847)

cucumber and *beurre blanc*

or

Chicken Paillard, Rocket & Salsa Verde (801)

~

Vanilla Rice Pudding with *rhubarb compote* (857) (v)

or

Chocolate & Salted Caramel Délice (700) (v)

**HORS D'OEUVRES**

Jersey Rock Oysters (10) 4.95 each

Chicken Soup with *spätzle* (151) 10.50

Roast Plum Tomato Soup *crème fraîche* and basil oil (242) (v) 10.50

Artichoke, Black Olive & Ricotta Tart (515) (v) 15.50

Superfood Salad (702) (vg) 16.00

Smoked Salmon

*small:* (359) 13.50 *large:* (431) 21.00

*capers & shallots*

**EGGS**

Eggs Benedict

*small:* (668) 13.50 *large:* (1336) 21.00

Eggs Florentine (v)

*small:* (740) 14.25 *large:* (1481) 21.75

Eggs Royale

*small:* (711) 14.95 *large:* (1629) 23.00

Chopped Chicken Salad (436) 16.75

Steak Tartare *small:* with *seeded paillassou* (391) 16.95

Steak Tartare *large:* with *fries and salad* (1139) 31.50

King Prawn & Avocado Cocktail (915) 18.50

Grilled Octopus (590) 21.75

*flaked almonds, romesco sauce and a tomato dressing*

Searched Scallops *small:* (307) 26.00 *large:* (560) 42.00

*pea purée and citrus dressing*

**MAIN COURSES**

Searched Fillet of Mackerel (847) 21.50  
*cucumber and beurre blanc*

Whole Baked Sea Bass (1022) 34.00  
*tomato noisette and caper berries*

Smoked Haddock Kedgeree (792) 24.50  
*poached egg*

Goujons of Haddock (870) 29.50  
*crushed minted peas and fries*

Hriday's Aubergine & Chickpea Curry (533) (vg) 21.50  
*with basmati rice*

Soufflé Suisse, Gem Salad (974) (v) 23.50

Mushroom Stroganoff (645) (v) 24.50  
*with herb-buttered spätzle*

Vegetable Haché (451) (vg) 19.50  
*with harissa sauce*

Grilled Spatchcock Chicken 26.50  
*salsa verde* (1067)

Venison Goulash (480) 34.00  
*root vegetables and mashed potato*

Confit of Duck (875) 29.75  
*creamed leeks and heritage carrots*

Fillet of Beef Stroganoff (1067) 38.50  
*pilau rice and pickles*

**STEAKS**

Rib-eye with *bèarnaise sauce* (1043) 39.50

Filet au Poivre with *peppercorn sauce* (847) 40.50

**SCHNITZELS & SAUSAGES**

Chicken Schnitzel (912) 27.50  
*lingonberry compote*

Wiener Schnitzel (736) 36.50  
*'holstein':* (834) add 3.00

Chicken Schnitzel Sandwich (948) 18.95  
*lettuce, tomato, marie rose sauce*

New York Hot Dog (469) 12.75 Beef Frankfurter (721) 23.00 Veal Bratwurst (728) 23.50 Montbéliard A.O.C (1012) 25.00 Käsekrainer (1010) 25.50  
*caramelised onions & mustard* *all sausages served with Austrian potato salad, caramelised onions & sauerkraut*

**VEGETABLES & SIDE SALADS**

buttery mash (421) (v) 6.25

broccoli with chilli & garlic (256) (vg) 6.50

gem heart salad (268) (vg) 5.95

grilled hispi cabbage, preserved lemon & cumin seeds (285) (vg) 6.50

pommes frites (752) (vg) 6.75

austrian potato salad (367) (vg) 6.25

pickled cucumber salad (146) (vg) 5.95

tomato salad with shallots & olive oil (121) (vg) 6.75

**CHEESE, DESSERTS & ICE CREAM COUPES**

*Konditorei, Desserts and Ice Cream Coupes are vegetarian, for vegan options please ask your server*

**CHEESE SELECTION**

15.00

Cantal Entre-deux, Petit Langres, Fourme d'Ambert  
*quince paste, grapes and walnuts* (1051)

**KONDITIONEIREI**

Delaunay Truffles (3 pieces) (106) 4.00

Carrot Cake (717) 8.50

Esterházy Slice (416) 9.50

Black Forest Gâteau (703) 9.50

Sachertorte (637) 9.75

**KAISERSCHMARRN**

The Franz-Joseph (799) 12.75  
*with a plum compote*

**DESSERTS**

Rhubarb Frangipane Tart (716) 9.75  
*with almond ice cream*

Vanilla Rice Pudding (857) 10.25  
*with rhubarb compote*

Baked Vanilla Cheesecake (611) 10.25

Berry & Vanilla Baked Alaska (541) 11.75  
*flambéed with kirsch*

Chocolate & Raspberry Fondant (686) 11.25  
*with raspberry sorbet*

Classic Apple Strudel (434) 12.50  
*with vanilla ice cream*  
*(vegan alternative available)*

**ICE CREAM COUPES**

Ice Creams & Sorbets 3.50 (208) per scoop

Coupe 'Frühling' (351) (vg) 10.75  
*a scoop of coconut & raspberry sorbet,*  
*raspberry compote, coconut tuile*

Coupe Lucian (1054) 11.50  
*pistachio, almond and hazelnut ice creams*  
*with butterscotch sauce*

Banana Split (817) 11.50  
*caramelised banana, vanilla ice cream,*  
*nougat, whipped cream with chocolate*  
*and raspberry sauces*



If you would like to purchase one of our gift vouchers, please scan the QR code.

Please inform your server if you have any food allergies or special dietary needs.  
v - vegetarian | vg - vegan ~ Gluten free alternatives available on request ~ Cover charge in dining room 2.00  
Prices include VAT ~ A discretionary 15% service charge will be added to your bill.  
All gratuities are managed independently ~ No intrusive or flash photography



Scan to view a menu with calories. Adults need around 2,000 Kcal a day.

**THE WOLSELEY HOSPITALITY GROUP**

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