



TARTES FLAMBÉES

Goat's Cheese
& Sun-Dried Tomatoes 10.50

~
Classic Smoked Bacon & Shallots 10.75

The Delaunay

Menu Rapide 13.50

Classic Tarte Flambée
with a mixed leaf salad.
Glass of Wine or Beer,
Tea or Coffee

STARTERS

Carlingford Oysters - 3.50 ea.

Butternut Squash Soup 6.75

Chicken Soup *with Spätzle* 8.75

Ray's Superfood Salad 10.75

Roast Beetroot & Goats' Cheese Salad 11.25

Chopped Chicken Salad
small: 12.00 large: 18.00

Steak Tartare
small: 12.25 large: 23.25

'Severn & Wye' Smoked Salmon 12.75

Prawn & Avocado Cocktail 15.75

EGGS

Eggs Benedict *small: 9.50 large: 17.25*

Eggs Florentine *small: 10.50 large: 18.75*

Eggs Arlington *small: 11.75 large: 19.95*

Omelettes *from 9.75*
finest herbes, gruyère, ham, mushroom, tomato, onion

Smoked Salmon *and* Scrambled Eggs . . . 17.75

SANDWICHES

New York Hot Dog 8.50

Croque Monsieur 10.50 ~ Croque Madame 12.50

Chargrilled Vegetables 11.50

Chicken Schnitzel, Lettuce & Tomato 15.75

Native Blue Lobster Roll 23.75

PRIX-FIXE

2 COURSES 19.50 ~ 3 COURSES 24.00

Butternut Squash Soup
or
'Severn & Wye' Smoked Salmon

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Grilled Spatchcock Chicken *with* Salsa Verde
or
Kedgeree *with* a Poached Egg

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Chocolate Sorbet *with* Orange Compote
or
Carrot Cake

MAIN COURSES

ENTREES

Soufflé Suisse 14.50
with a gem heart salad

Chargrilled Spiced Cauliflower Steak 15.50
with vegan cream and rocket

Mushroom Stroganoff 16.25
with herb-buttered spätzle

Kedgeree *with* a poached egg 16.75

Grilled Spatchcock Chicken *with* Salsa Verde 18.25

Goujons of Haddock 21.50
tartare sauce and french fries

Confit of Duck 21.75
flageolet beans, jus parisienne

Roast Fillet of Sea Trout 23.50
salsify & wild mushrooms

Seared Sea Bass 24.50
orange braised endive

Fillet of Beef Stroganoff 26.00
pilau rice, sour cream & pickles

Rib Eye Steak 28 Day Aged 8oz 32.00
french fries and sauce béarnaise

SCHNITZELS & SAUSAGES

Chicken Schnitzel 18.50
with lingonberry compote

Wiener Schnitzel 27.00
with jus parisienne

Wiener Holstein 29.75
with anchovy and fried egg

Beef Frankfurter 15.50 Berner Würstel 18.50
served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash 4.75 ~ french fries 4.95 ~ roast carrots and parsnips 4.75 ~ roasted beetroot & pine nuts 5.00
cauliflower polonaise 5.00 ~ chilli & garlic spinach 5.95 ~ potato salad 4.25 ~ pickled cucumber salad 4.50 ~ gem heart salad 5.50

CHEESE, DESSERTS & ICE CREAM COUPES

CHEESE

Schlossberger, Langres,
Fourme d'Ambert 12.50
quince jelly, grapes and walnuts

KONFITOREI

Chocolate Truffles 1.75

*Chocolate & Grand Marnier Dobos 5.75

Carrot Cake 6.25

**Lemon & Blueberry Gugelhupf 7.00

*Apple & Poppy Seed Cake 7.25

Sachertorte 7.50

Black Forest Gâteau 7.75

DESSERTS

Chocolate & Hazelnut Gugelhupf
with stroh rum sauce 7.25

Baked Vanilla Cheesecake 8.00

**Mint Infused Fruits 8.00

Blackberry & Apple Crumble
with vanilla custard 9.00

Classic Apple & Cinnamon Strudel 9.25

KAISERSCHMARRN

*The famous Austrian dessert, first made
for and much loved by Kaiser Franz Joseph I.
A lightly sweetened and shredded pancake,
served with either a fruit compote or jam*

The Franz-Joseph *with plum compote* 9.25

ICE CREAM COUPES

Chocolate Sorbet 5.75
with orange compote

Salted Caramel 9.00
apple sorbet and toffee sauce

Lucian 9.00
*hazelnut, almond & pistachio ice creams,
butterscotch sauce, whipped cream*

Banana Split 9.50
*caramelised banana, vanilla ice cream, nougat,
whipped cream with chocolate and raspberry sauces*

Please inform your server if you have
any food allergies or special dietary needs.
**does not contain gluten / vegan