



TARTES FLAMBEES

Paris Mushrooms & Thyme (v) 11.50

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Classic Smoked Bacon & Shallots 11.75

The Delaunay

MENU RAPIDE (v) 16.25

Choice of Tartes Flambées with Mixed Leaf Salad

Glass of Wine or Beer

Tea or Coffee

PRIX-FIXE

Truffled Cauliflower Soup (v)
or
'Severn & Wye' Smoked Salmon

Smoked Haddock Kedgeree, Poached Egg
or
Grilled Spatchcock Chicken, Salsa Verde

Sachertorte with Apricot Jam (v)
or
Rhubarb Sorbet with Raspberry compote

2 Courses 29.75 ~ 3 Courses 34.75

STARTERS

EGGS

Lindisfarne Rock Oysters - 4.50 ea.

Romaine Wedge Salad 9.50
boiled egg & white anchovies

Truffled Cauliflower Soup (v) 9.75

Chicken Soup with Spätzle 9.75

Superfoods Salad with Nuts & Seeds (vg) 11.75

Smoked Trout & Endive Salad 12.75
with mustard dressing

Eggs Benedict *small*: 10.50 *large*: 19.00
Eggs Florentine (v) *small*: 11.75 *large*: 20.00
Eggs Arlington *small*: 13.00 *large*: 22.00

STURIA OSCIETRA CAVIAR

served with sour cream and rösti

15g 55.00 ~ 30g 105.00 ~ 50g 195.00

Chopped Chicken Salad 15.50

Sautéed Duck Livers 16.75
with golden raisins on potato rösti

Dorset Crab Mayonnaise 18.75

'Severn & Wye' Smoked Salmon
small: 11.00 *large*: 19.75

Lobster & Prawn Cocktail 19.25

Steak Tartare *small*: 15.75 *large*: 29.75

MAIN COURSES

Stuffed Baked Courgettes (vg) 15.50
courgette flower, roast tomato sauce

Wild Mushrooms & Thyme Vol-au-Vent (v) 17.50

Soufflé Suisse, Gem Heart Salad (v) 19.00

Mushroom Stroganoff (v) 19.75
with herb-buttered spätzle

Seared Fillets of Mackerel 16.75
with beetroot remoulade

Deville Lamb Kidneys 21.50

with pommes parisienne

STEAKS

Ayrshire 30 Day Dry Aged Aberdeen Angus
served with pommes frites and sauce béarnaise

Rib Eye 10oz 37.50

Fillet 7oz 39.75

Confit of Duck 23.50

flageolet beans, jus parisienne

Goujons of Haddock 26.00
tartare sauce, french fries

Whole Roast Sea Bass, Sauce Vierge 27.50

Fillet of Beef Stroganoff 32.50
pilau rice and pickles

Dover Sole 'Grenobloise' (16-18 oz) 39.75

SCHNITZELS & SAUSAGES

Aubergine (vg) 16.75
sun-dried tomatoes, salsa verde

Chicken 21.75
lingonberry compote

Wiener Holstein 34.75
anchovies, fried egg

Chicken Schitzel Sandwich 18.50
lettuce, tomato, marie rose

New York Hot Dog 12.50 ~ Beef Frankfurter 18.50 ~ Veal Bratwurst 18.50 ~ Montbéliard A.O.C 19.75 ~ Berner Würstel 21.75
caramelised onions
all sausages served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash 5.25
pommes frites (vg) 5.50

chilli & garlic spinach (vg) 5.75
potato salad 4.75

roast heritage beetroot, fresh horseradish 5.50
grilled hispi cabbage, gremolata (vg) 5.50

pickled cucumber salad (vg) 5.00
gem heart salad (vg) 4.25

CHEESE, DESSERTS & ICE CREAM COUPES

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

BRITISH CHEESES

Perl Las, Heckfield, Cerney Ash 13.75
damson jelly, grapes and walnuts

KONDI TOREI

Delaunay Truffles (2) 3.00

Bitter Chocolate and
Sauerkraut Brownies (2) 3.00

Coffee & Stroh Rum Cake 6.50

Carrot Cake 8.00

Passion Fruit & Coconut Gugelhupf 8.50

Esterhazy Hazelnut Gâteau 9.00

Sachertorte 9.50

DESSERTS

Chocolate Mousse with Raspberries 8.75

Black Forest Gâteau 9.50

Baked Vanilla Cheesecake 9.75

Elderflower Infused Fruit Salad 10.00 (vg)

Apple & Rhubarb Crumble 10.75

KAISERSCHMARRN

The Franz-Joseph 12.00

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

STRUDELS

Classic Apple & Cinnamon 10.75

Apple, Marzipan & Poppy Seed 10.75

ICE CREAM COUPES

Ice Creams & Sorbets 2.50 per scoop

Coupe Schwarzwälder 10.75

cherry and vanilla ice creams, cherry compote,
whipped cream and bitter chocolate shavings

Coupe Lucian 10.75

pistachio, almond and hazelnut ice cream
with butterscotch sauce

Banana Split 10.75

caramelised banana, vanilla ice cream, nougat,
whipped cream with chocolate and raspberry sauces