

TARTES FLAMBÉES

Paris Mushrooms & Thyme (V) 10.50

Classic Smoked Bacon & Shallots 10.75

The Delaunay

MENU RAPIDE (V) 14.75

Tartes Flambées
with a mixed leaf salad

Glass of Wine or Beer

Tea or Coffee

STARTERS

Carlingford Oysters - 3.95 ea.

Truffled Cauliflower Soup (V) 8.75

Chicken Soup with Spätzle 9.75

Roast Pumpkin, Fennel & Kale Salad (Vg) 10.75

Roast Beetroot & Goats' Cheese Salad (V) 11.75

'Severn & Wye' Smoked Salmon
small: 12.00 large: 18.00

Tiger Prawn & Avocado Cocktail 16.75

Chopped Chicken Salad 14.00
without chicken (Vg) 8.75

Steak Tartare
small: with toast 14.25
large: with pommes frites 27.25

EGGS

Eggs Benedict small: 9.50 large: 17.25

Eggs Florentine (V) . . . small: 10.75 large: 18.75

Eggs Arlington small: 11.75 large: 19.95

Omelettes from 11.50
fines herbes, mushroom, tomato, onion (V), gruyère, ham

Smoked Salmon and Scrambled Eggs . . . 19.75

SANDWICHES

New York Hot Dog 9.75

Portobello Mushroom & Raclette on Rye (V) 12.75

Croque Monsieur 11.75 ~ Croque Madame 14.00

Chicken Schnitzel, Lettuce & Tomato 17.50

Native Blue Lobster Roll 26.25

PRIX-FIXE

2 Courses 27.50 ~ 3 Courses 32.00

Truffled Cauliflower Soup (V)

or

'Severn & Wye' Smoked Salmon

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Smoked Haddock Kedgeree
with a poached egg

or

Grilled Spatchcock Chicken
with salsa verde

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Sachertorte

or

Apple Sorbet with Blueberry Compote (Vg)

MAIN COURSES

Galette of Violet Artichokes & Olives (V) 14.75

Soufflé Suisse (V) 17.25
with gem heart salad

Roast Root-Vegetable Goulash (Vg) 17.75

Mushroom Stroganoff (V) 18.50
with herb-buttered spätzle

Smoked Haddock Kedgeree 18.50
with a poached egg

Deville Lamb Kidneys 19.50
with pommes parisiennes

Grilled Spatchcock Chicken 21.00
with salsa verde

Confit of Duck 21.50
flageolet beans, jus parisiennes

Goujons of Haddock 23.75
tartare sauce, french fries

Seared Fillet of Sea Bream 25.50
cavolo nero, celeriac purée

Fillet of Beef Stroganoff 29.75
pilau rice, sour cream & pickles

Fillet of Halibut 34.75
sea vegetables, chanterelles

Rib Eye Steak 28 Day Aged 8oz 35.75
pommes frites, sauce béarnaise

SCHNITZELS & SAUSAGES

Aubergine Schnitzel (Vg) 15.25
sun-dried tomatoes, salsa verde

Chicken Schnitzel 19.75
with lingonberry compote

Wiener Schnitzel 29.75
with jus parisiennes

Wiener Holstein 32.75
anchovies, fried egg

Beef Frankfurter 16.75 ~ Montbéliard A.O.C 18.75 ~ Berner Würstel 19.75
sausages served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS (V)

grilled hispi cabbage, gremolata 5.50 ~ buttery mash 5.25 ~ pommes frites 5.50

honey roasted root vegetables 5.75 ~ chilli & garlic spinach 5.75 ~ potato salad 4.75 ~ pickled cucumber salad 5.00 ~ gem heart salad 4.25

CHEESE, DESSERTS & ICE CREAM COUPES (V)

CHEESE

Lincolnshire Poacher, Fourme d'Ambert,
Langres des Ardennes 12.75
quince jelly, grapes and walnuts

KONDI TOREI

Bronzed Truffles (2) 2.75

Chocolate & Grand Marnier Dobos 6.50

Carrot Cake 7.25

Passion Fruit & Coconut Gugelhupf (Vg) 7.75

Pear & Poppy Seed Cake 8.00

Sachertorte 8.50

Black Forest Gâteau 8.50

DESSERTS

Chocolate Mousse 8.75

with sloe gin blackberries and caramelised hazelnuts

Mandarin Syrup Infused Fruits 9.00 (Vg)

Baked Vanilla Cheesecake 9.25

Apple & Spiced Cranberry Crumble 9.75
with vanilla custard

Classic Apple & Cinnamon Strudel 9.75

KAISERSCHMARRN

The Franz-Joseph with plum compote 11.00

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

ICE CREAM COUPES

Ice Creams & Sorbets (Vg) 2.25 per scoop

Caramel & Coffee Ice Cream 9.75
with asbach prune compote

Coupe Lucian 10.00
pistachio, almond and hazelnut ice cream
with butterscotch sauce

Banana Split 10.00
caramelised banana, vanilla ice cream,
nougat, whipped cream with chocolate
and raspberry sauces

(V) Vegetarian dishes
(Vg) Vegan dishes