

Menu Rapide 13.50

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

The Delaunay

Afternoon Tea 19.75

Traditional Viennese
Afternoon Tea
Served Daily
from 3.00pm - 6.00pm

STARTERS

- Lindisfarne Oysters - 3.50 ea.
- Cumbrae Oysters - 4.00 ea.
- Pea, Watercress & Horseradish Soup 6.75
- Chicken Soup with Spätzle 8.75
- Celeriac, Perl Las Cheese & Walnut Salad 10.75
- Mushroom Pierogi,
Sauerkraut & Burnt Butter 11.25
- Chopped Chicken Salad
small: 12.00 large: 18.00
- Smoked Salmon with Sweet Paprika 12.75
- Prawn & Avocado with Sauce Marie Rose 15.75
- Dressed Crab with Radish & Apple Remoulade 18.50

TARTES FLAMBÉES

Goat's Cheese & Sun-Dried Tomatoes
small: 5.50 large: 10.50

Smoked Bacon & Shallots
small: 5.75 large: 10.75

TARTARES

Beetroot and Avocado Tartare 10.50

Steak Tartare
small: 12.25 large: 23.25

EGGS

- Eggs Benedict small: 9.50 large: 17.25
- Eggs Arlington small: 11.75 large: 19.95
- Omelettes from 9.75
fines herbes, gruyère, ham, mushroom, tomato, onion
- Smoked Salmon and Scrambled Eggs 17.75

SANDWICHES

served with french fries

- Chicken Schnitzel 15.75
- Reuben Sandwich
small: 9.75 large: 17.75
- Native Blue Lobster Roll 23.75

MAIN COURSES

FISH

- Kedgeriee 16.75
- Lyme Bay Moules Gratin 17.25
- Goujons of Haddock 21.50
tartar sauce and french fries
- Fillet of Trout 24.50
roasted beetroot and horseradish
- Roasted Scallops 25.25
apple purée and bacon
- Seared Sea Bass 26.25
celeriac and buttered samphire
- Fillet of Turbot 33.50
sauce maitaise

VEGETABLES

- buttery mash 4.75
- french fries 4.95
- hispi cabbage with hazelnuts 5.00
- wilted spinach 5.95

SCHNITZELS

- Chicken Schnitzel 18.50
with lingonberry jam
- Wiener Schnitzel 27.00
- Wiener Holstein 29.75
with anchovy and fried egg

WÜRSTCHEN & SAUSAGES

with celeriac remoulade
or Austrian potato salad & sauerkraut

- Beef Frankfurter 15.50
- Thüringer 16.75
- Veal Bratwurst 16.75
- Berner Würstel 18.50

Selection of Any Two 17.75
Add Currywurst Sauce 2.75

Hot Dog with french fries 8.50

ENTREES

- Grilled Spatchcock Chicken 18.25
salsa verde
- Chicken Curry 21.50
basmati rice and poppadoms
- Confit of Duck 21.75
flageolet beans
- Fillet of Beef Stroganoff 26.00
- Pan Roasted Sweetbreads 27.50
mustard sauce and sauerkraut
- Côte de Boeuf 32.50
french fries and sauce béarnaise
- Chateaubriand (for two) 38.75pp
*wilted greens and fondant potatoes
(allow a minimum of 30 minutes
dependent upon cooking degrees)*

SIDE SALADS

- potato salad 4.25
- pickled cucumber salad 4.50
- curly endive salad 5.50

DESSERTS

KONFITOREI

- *Chocolate & Grand Marnier Dobos 5.75
- Coffee & Prune Éclair 5.75
- **Lemon & Rhubarb Gugelhupf 7.00
- *Raspberry & Apple Poppy Seed Cake 7.25
- Pear & Blackcurrant Millefeuille 7.25
- *Esterházy (Hazelnut) Torte 7.25
- Sachertorte 7.50

CHEESE

- Blue Cheese, Coeur de
Neuchatel and Schlossberger
*quince jelly,
walnut & hazelnut bread*

ICE CREAM COUPES

- Passion Fruit Sorbet 6.75
with exotic compote
- 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*
- Kinder 9.75
*raspberry, vanilla and chocolate ice creams, whipped
cream, marshmallows, meringue and chocolate sauce*

Please inform your server if you have
any food allergies or special dietary needs.

* does not contain gluten
**does not contain gluten / vegan

DESSERTS

- Black Forest Gâteau 7.75
- Baked Vanilla Cheesecake 8.00
- **Elderflower Infused Fruits 8.00
- Rhubarb & Apple Crumble with custard 9.00
- Classic Apple & Cinnamon Strudel 9.25
- Salzburg Soufflé (for two) 9.50pp
with apricot compote (20 mins)

KAISERSCHMARRN

- Franz-Joseph with plum compote 9.25
- *Empress Sissi with praline cream 9.25

Chocolate Truffle
*white or dark chocolate
with a whisky ganache* 1.75