



TARTES FLAMBÉES

Goat's Cheese
& Sun-Dried Tomatoes 10.50

~
Classic Smoked Bacon & Shallots 10.75

The Delaunay

MENU RAPIDE 10.50

Tartes Flambées
with a mixed leaf salad
Glass of Wine or Beer
Tea or Coffee

STARTERS

Carlingford Oysters - 3.50 ea.
Minted Pea Soup with Crème Fraîche 6.75
Chicken Soup with Spätzle 8.75
Avocado & Quinoa Superfoods Salad 10.75
Roast Beetroot & Goats' Cheese Salad 11.75
'Severn & Wye' Smoked Salmon 14.50
Prawn & Avocado Cocktail 15.75
Chopped Chicken Salad
small: 12.50 large: 18.75
Steak Tartare
small: 12.75 large: 24.50

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 9.00
Croque Monsieur 11.50 ~ Croque Madame 13.25
Heritage Tomatoes, Gruyère & Rocket on Rye 11.50
Chicken Schnitzel, Lettuce & Tomato 15.75
Native Blue Lobster Roll 23.75

PRIX-FIXE

2 Courses 21.95 ~ 3 Courses 25.95
Minted Pea Soup with Crème Fraîche
or
'Severn & Wye' Smoked Salmon
~
Grilled Spatchcock Chicken with Salsa Verde
or
Smoked Haddock Kedgeree with Poached Egg
~
Sachertorte
or
Strawberries & Cream Coupe

MAIN COURSES

Heritage Tomato & Olive Tart 13.50
mixed leaf salad
Soufflé Suisse 15.50
gem heart salad
Mushroom Stroganoff 16.75
herb-buttered spätzle
Smoked Haddock Kedgeree 16.75
with a poached egg

Grilled Spatchcock Chicken 19.25
with salsa verde
Confit of Duck 19.75
flageolet beans, jus parisienne
Goujons of Haddock 21.50
tartare sauce and french fries
Baked Scottish Scallops au Gratin
small: 16.00 large: 26.00

Roast Fillet of Sea Trout 23.50
rainbow chard, tarragon beurre blanc
Grilled Fillet of Sea Bream 24.50
white bean purée, samphire and a lemon dressing
Fillet of Beef Stroganoff 26.75
pilau rice, sour cream & pickles
Rib Eye Steak 28 Day Aged 8oz 32.75
pommes frites, sauce béarnaise

SCHNITZELS & SAUSAGES

Aubergine Schnitzel 13.75
sun-dried tomatoes and salsa verde

Chicken Schnitzel 18.75
lingonberry compote

Wiener Schnitzel 27.00
jus parisienne

Wiener Holstein 29.75
anchovies and fried egg

~ Beef Frankfurter ~ 15.50 ~ Montbéliard A.O.C 17.75 ~ Berner Würstel 18.50 ~
served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

petit pois à la française 4.25 ~ buttery mash 4.75 ~ pommes frites 4.95 ~ roasted courgettes, pine nuts & basil 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

Lincolnshire Poacher, Fourme d'Ambert,
Langres des Ardennes 12.50
quince jelly, grapes and walnuts

KONDI TOREI

Bronzed Truffles (2) 2.50
Chocolate & Grand Marnier Dobos 5.95
Carrot Cake 6.50
Lemon & Blueberry Gugelhupf 7.00
Raspberry & Poppy Seed Cake 7.25
Sachertorte 7.75
Black Forest Gâteau 7.75

DESSERTS

Dark Chocolate Mousse
stroh rum sauce, cinnamon kipferl biscuits 8.00
Elderflower Infused Fruit Salad 8.00
Baked Vanilla Cheesecake 8.25
Raspberry & Apple Crumble
granola topping and vanilla custard 9.25
Classic Apple & Cinnamon Strudel 9.25

KAISERSCHMARRN

The Franz-Joseph with plum compote 9.50
*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 2.00 per scoop
Strawberries & Cream 9.25
*strawberry yoghurt ice cream with whipped cream,
strawberry compote, strawberry sauce
and a meringue tuile*
Coupe Lucian 9.25
*pistachio, almond and hazelnut ice cream
with butterscotch sauce*
Banana Split 9.75
*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.