

The Delaunay

DINNER MENU

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 13.50
 ~
 Classic Smoked Bacon & Shallots (766) 13.50

MENU RAPIDE 19.50

Choice of Tartes Flambées (866 - 1034)
 with gem heart salad
 ~
 Glass of Wine or Beer
 ~
 Tea or Coffee

PRUNIER CLASSIQUE OSCIETRA CAVIAR

served with sour cream and blinis
 15g 60.00 (554) ~ 30g 90.00 (594)
 ~ 50g 140.00 (646)

PRIX-FIXE

2 Courses £23.50 ~ 3 Courses £27.50
 Roast Plum Tomato Soup *crème fraîche* and basil oil (242) (v)
 or
 Artichoke, Black Olive & Ricotta Tart (515) (v)
 ~
 Seared Fillet of Mackerel (847)
cucumber and beurre blanc
 or
 Chicken Paillard, Rocket & Salsa Verde (801)
 ~
 Vanilla Rice Pudding with *rhubarb compote* (857) (v)
 or
 Chocolate & Salted Caramel Délice (700) (v)

HORS D'OEUVRES

Jersey Rock Oysters (10) 4.95 each
 Chicken Soup (151) 10.50
 with spätzle
 Roast Plum Tomato Soup (242) 10.50
crème fraîche and basil oil (v)
 Artichoke, Black Olive & Ricotta Tart (515) (v) 15.50
 Chopped Chicken Salad (436) 16.75

King Prawn & Avocado Cocktail (915) 18.50
 Grilled Langoustines (994) 21.50
 with garlic butter
 Dressed Dorset Crab (280) 21.50
 Grilled Octopus (590) 21.75
*flaked almonds, romesco sauce
 and a tomato dressing*

Smoked Salmon
small: (359) 13.50 *large:* (431) 21.00
capers & shallots
 Steak Tartare
small: (391) with seeded paillassou 16.95
large: (1139) with fries and salad 31.50
 Seared Scallops
small: (307) 26.00 *large:* (560) 42.00
pea purée and citrus dressing

MAIN COURSES

Seared Fillet of Mackerel (847) 21.50
cucumber and beurre blanc
 Whole Baked Sea Bass (1022) 34.00
tomato noisette and caper berries
 Goujons of Haddock (870) 29.50
crushed minted peas and fries
 Grilled Tuna Steak (592) 39.50
parsley, lemon & caper dressing
 Roast Monkfish Tail (1782)
*(for two) 42.00 per person
 with chowder sauce*

Hriday's Aubergine & Chickpea Curry (533) (vg) 21.50
 with basmati rice
 Soufflé Suisse, Gem Salad (974) (v) 23.50
 Wild Mushroom Stroganoff (645) (v) 24.50
 with herb-buttered spätzle
 Vegetable Haché (451) (vg) 19.50
 with harissa sauce

Grilled Spatchcock Chicken (1067) 26.50
 with salsa verde
 Venison Goulash (480) 34.00
root vegetables and mashed potato
 Confit of Duck (875) 29.75
creamed leeks and heritage carrots
 Roast Rump of Lamb (896) 38.00
potato & celeriac dauphinoise and glazed carrots
 Fillet of Beef Stroganoff (1067) 38.50
pilau rice and pickles

STEAKS

Rib Eye (1043) 39.50 Filet au Poivre (847) 40.50
bèarnaise sauce peppercorn sauce

SCHNITZELS & SAUSAGES

Chicken Schnitzel (912) 27.50
lingonberry compote
 Wiener Schnitzel (736) 36.50
 'holstein': (834) add 3.00
 Chicken Schnitzel Sandwich (948) 18.95
lettuce, tomato, marie rose sauce
 New York Hot Dog (469) 12.75 Beef Frankfurter (721) 23.00 Veal Bratwurst (728) 23.50 Montbéliard A.O.C (1012) 25.00 Käsekrainer (1010) 25.50
caramelised onions & mustard
all sausages served with Austrian potato salad, caramelised onions & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (421) (v) 6.25 broccoli with chilli & garlic (256) (vg) 6.50 gem heart salad (268) (vg) 5.95 grilled hispi cabbage, preserved lemon & cumin seeds (285) (vg) 6.50
 pommes frites (752) (vg) austrian potato salad (367) (vg) 6.25 pickled cucumber salad (146) (vg) 5.95 tomato salad with shallots & olive oil (121) (vg) 6.75

CHEESE, DESSERTS & ICE CREAM COUPES

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

CHEESE SELECTION

15.00
 Cantal Entre-deux, Petit Langres, Fourme d'Ambert
quince paste, grapes and walnuts (1051)

ICE CREAM COUPES

Ice Creams & Sorbets 3.50 per scoop

Coupe 'Frühling' (351) (vg) 10.75
*a scoop of coconut & raspberry sorbet,
 raspberry compote, coconut tuile*

Coupe Lucian (1054) 11.50
*pistachio, almond and hazelnut ice creams
 with butterscotch sauce*

Banana Split (817) 11.50
*caramelised banana, vanilla ice cream, nougat,
 whipped cream with chocolate and raspberry sauces*

SPECIALITIES

Classic Apple Strudel (434) 12.50
 with vanilla ice cream
(vegan alternative available)

Berry & Vanilla Baked Alaska (541) 11.75
flambéed with kirsch

Salzburger Soufflé (908) 11.25 per person
 with apricot compote (for two)
 please allow 20 minutes to prepare

KAISERSCHMARRN

The Franz-Joseph (799) 12.75
 with a plum compote

DESSERTS

Vanilla Rice Pudding (857) 10.25
 with rhubarb compote

Baked Vanilla Cheesecake (617) 11.50

Chocolate & Raspberry Fondant (686) 11.25
 with raspberry sorbet

Rhubarb Frangipane Tart (716) 9.75
 with almond ice cream

KONDITIONEIREI

Delaunay Truffles (3 pieces) (106) 4.00

Esterházy Slice (416) 9.50

Carrot Cake (717) 8.50

Black Forest Gâteau (703) 9.50

Sachertorte (637) 9.75



If you would like to purchase
 one of our gift vouchers,
 please scan the QR code.

Please inform your server if you have any food allergies or special dietary needs.
 v - vegetarian | vg - vegan ~ Gluten free alternatives available on request ~ Cover charge in dining room 2.00
 Prices include VAT ~ A discretionary 15% service charge will be added to your bill.
 All gratuities are managed independently ~ No intrusive or flash photography



Scan to view a menu with
 calories. Adults need around
 2,000 Kcal a day.

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