

# The Delaunay

## Menu Rapide 13.50

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

### STARTERS

- Carlingford Rock Oysters 3.25 ea.
- Golden Borscht 7.50
- Chicken Soup with Noodles 8.75
- Grilled Sardines on Toast 9.25  
with a tomato relish
- Avocado, Rocket & Quinoa Salad 10.25
- Chopped Chicken Salad  
small: 11.00 large: 16.50
- Chargrilled Baby Octopus 11.50

### TARTARES

- Mixed Beetroot  
and Avocado Tartare 10.50
- Citrus Cured Salmon Tartare 12.00

### TARTES FLAMBÉES

- Classic: Smoked Bacon & Shallots 10.25
- Roast Artichokes & Watercress 10.50

### SEAFOOD COCKTAILS

- Prawn & Avocado  
with Sauce Marie Rose 14.75
- Dorset Crab with Pink Grapefruit 19.50
- Native Lobster  
with Sauce Marie Rose 25.50

### Vegetarian Options

please ask your server  
for our full vegetarian menu

### EGGS

- Eggs Benedict 9.00/16.25
- Eggs Arlington 11.00/19.75
- Omelettes from 8.75  
fines herbes, gruyère, ham,  
mushroom, tomato, onion
- 'Springs of Dorset' Smoked Salmon  
and Scrambled Eggs 17.75

### SANDWICHES

- New York Hot Dog 7.50  
served with french fries
- Chicken Schnitzel,  
Lettuce & Tomato 14.00
- The Delaunay Hamburger 17.25  
served with french fries
- Native Blue Lobster Roll 22.75

## MAIN COURSES

### FISH

- Kedgeree with a Poached Egg 15.00
- Goujons of Plaice 20.75  
tartare sauce and french fries
- Roast Pavé of Cod 22.50  
new potatoes and samphire
- Cold Poached Sea Trout 24.50  
with a courgette salad and quails' eggs
- Seared Fillet of Sea Bass 29.25  
kale and girolle mushrooms
- Diver Scallops and Prawns 34.00  
asparagus and a red pepper tabbouleh

### TAGESTELLER 20.50

- Monday Chicken Curry
- Tuesday 5-Hour Short-Rib of Beef
- Wednesday Braised Lamb Shank
- Thursday Shoulder of Wild Boar
- Friday Seafood Paprikash
- Saturday Chicken Kiev
- Sunday Roast Fore-Rib of Beef 25.00

### ENTREES

- Grilled Spatchcock Chicken 17.25  
with parsley & oregano dressing
- Chargrilled Calf's Liver and Bacon 23.25  
with an apple mash
- Fillet of Beef Stroganoff 25.00  
pilau rice and gherkins
- Grilled Rib-Eye Steak 29.75  
french fries and sauce béarnaise
- Roast Fillet of Beef 35.00  
bone marrow, morels and a red wine jus

### SPECIALITIES FOR TWO

all served with parmentier potatoes  
and wilted greens

- Roast Barbary Duckling 29.50pp  
with a pomegranate glaze  
(allow 30 minutes)
- Whole Roast Monkfish Tail 32.00pp  
with salsa verde  
(allow 30 minutes)
- Côte de Veau 35.00pp  
with a mustard cream sauce  
(allow 30 minutes)

### SCHNITZELS

- Chicken Schnitzel 17.50
- Wiener Schnitzel 25.50  
add forestiere sauce 3.00
- Wiener Holstein 28.50  
with anchovy and fried e

### VEGETABLES ~ SIDE SALADS

- buttery mash 4.75 ~ french fries 4.95
- wilted spinach 4.95 ~ petits-pois à la française 4.75
- sprouting broccoli, almonds & chilli 5.00 ~ potato salad 4.25
- pickled cucumber salad 4.50 ~ mixed leaf salad 5.00

### WÜRSTCHEN AND SAUSAGES

with celeriac remoulade  
or austrian potato salad & sauerkraut

- Frankfurter 14.50  
smoked beef
- Thüringer 16.00  
pork & marjoram
- Spiced Lamb 16.00  
mint & chilli
- Berner Würstel 17.50  
bacon wrapped pork  
and garlic with emmental
- Selection of Any Two 16.50
- Add Currywurst Sauce 2.50

### The Private Dining Rooms

The Delaunay's two Private Dining Rooms are available to book for breakfast, lunch, afternoon tea and dinner.  
Please ask for further information or email [pdr@thedelaunay.com](mailto:pdr@thedelaunay.com)

Please inform your server if you have any allergies we need to be aware of.

Cover charge in dining room 2.00 ~ Prices include VAT ~ A discretionary 12 1/2% service charge will be added to your bill ~ All gratuities are managed independently ~ No intrusive or flash photography ~ No cheques