

# 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.

THE WOLSELEY HOSPITALITY GROUP

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