

TFT

THE FRENCH TABLE

Dinner Menu

Premier Baiser *Ruby Port, Crème de Cacao, topped with Champagne* £13.00

Rossini *Strawberry Purée, Dash of Syrup, Topped with Prosecco* £11.00

Perfect Lady *Gin, Crème de Pêche Sugar Syrup, Lemon Juice, Egg White* £11.00

Pink Fetish *Archers, Vodka, Orange Juice, Cranberry Juice* £11.00

Lychee Dream *Cuban Rum, Lychee Liqueur, Lychee Purée, Coconut Milk, Orange Bitters* £11.00

Romantic Sour *0% Gin, Pomegranite Cordial, Grapefruit Juice, Lemon Juice, Egg White* £7.00

Please let a member of the team know if you have any allergies or food intolerances.

STARTERS

Watercress velouté with soft boiled egg, smoked yoghurt, sun-dried tomato tapenade, pine nut and smoked paprika praline

Terrine of Chalk Stream trout, smoked salmon and prawn with beetroot chutney, mixed seed cracker

BBQ Mackerel with satay sauce, toasted peanuts, coriander and cucumber salad

Pork belly, black pudding and celeriac croustilles with celeriac remoulade, Pommery mustard mayonnaise, lamb's lettuce, apple cider vinegar

Cold roast veal with baby artichoke, monksbeard, hazelnut pesto, pickled mushroom, truffle dressing

MAINS

24 month aged parmesan gnocchi with Jerusalem artichoke fondant, parsley and garlic purée, chestnut, pickled Cévennes onions, truffle and parmesan velouté

Roasted stonebass with grilled aubergine and caponata 'cannelloni', baba ganoush, chervil, bloody mary ketchup, preserved lemon velouté

Cornish cod with seaweed crushed potato, walnut, swiss chard, potato crumb, warm sauce gribiche

Rare breed chicken 'Poulet Basseri' with leg sausage, white bread purée, creamed leek, truffle feuilletée, chasseur sauce

Roasted duck magret with crushed turnip, caramelised cauliflower, confit leg pastilla, pickled cucumber, prune purée, red wine sauce

Loin and leg of 55-day aged Huntsham Farm pig, heritage carrot, salsa verde, caramelised apple, carraway, jus gras

Side orders of vegetables or potatoes are available at £4.50 per portion.

DESSERTS

Bay leaf panna cotta with rhubarb and blood orange compote, pistachio biscotti, marmalade ice cream

Caramelised banana mousse with spiced rum, peanut brittle, passion fruit, chocolate ice-cream

Lemon tarte with blueberry cremeux, ginger crumb, basil meringue, blueberry sorbet

Blackberry and poached pear mousse with caramelised white chocolate, candied walnut, walnut praline ice cream

Selection of cheese from "La Fromagerie" (£8 supplement)

£58 for three courses

There is a small possibility that nut traces may be found in any menu item. Some dishes may contain shot. Whilst we do all we can to accommodate guests with food intolerances & allergies, we cannot guarantee that dishes will be completely allergen-free. Menu descriptions do not contain all ingredients. As our produce is purchased fresh each day, please be understanding if certain dishes are not available. A discretionary 12.5% service charge will be added to your bill.

All prices are inclusive of VAT.

85 Maple Road, Surbiton, Surrey KT6 4AW 020 8399 2365 www.thefrenchtable.co.uk

Bay leaf panna cotta with rhubarb and blood orange compote, pistachio biscotti, marmalade ice cream

We recommend a glass of Ondenc, Gaillac Doux, Domaine Plageoles, South-West France - 75ml £6.95

Caramelised banana mousse with spiced rum, peanut brittle, passion fruit, chocolate ice-cream

We recommend a glass of Sauternes, Ginestet Classique, 2020 - 75ml £8.50

Lemon tarte with blueberry cremeux, ginger crumb, basil meringue, blueberry sorbet

We recommend a glass of Jurançon, 'La Magendia', Clos Lapeyre, South-West France, 2018 - 75ml £7.95

Blackberry and poached pear mousse with caramelised white chocolate, candied walnut, walnut praline ice cream

We recommend a glass of Recioto della Valpolicella, Berani, Veneto, Italy, 2019 - 75ml £9.00

Selection of cheese from "La Fromagerie" (£8 supplement)

We recommend a glass of Para Grand Tawny Port, Seppeltsfield, South Australia - 75ml £5.50

£58 for three courses

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AFTER DINNER COCKTAILS

Espresso Martini *Vodka, Kahlua, Sugar Syrup & Espresso* £11.00

Tiramisu *Amaretto, Marsala, Cacao, Kahlua, Mascarpone* £11.00

Normandy Flower *Calvados, St. Germain, Campari* £11.00

French Dream, *Baileys, Raspberry Chambord, Kahlua* £11.00

Amaretto Sour *Amaretto, Lemon, Sugar Syrup & Egg White* £11.00

Please see our separate bar list for spirits, cognacs, armagnacs & liqueurs.

COFFEE our own special blend from Coffee Bay (decaf available)

Espresso £2.95

Double Espresso, Cappuccino, Latte, Flat White, Filter £3.95

ORGANIC TEAS & TISANES from Chateau Rouge £3.95

English Breakfast – *Smooth, full-bodied, exceptionally refreshing.*

Prince of Earl Grey – *Fragrant, smooth and light, hints of smooth vanilla.*

Queen of Darjeeling – *Vibrant, tantalising sweet citrus notes.*

Assam Gold – *Strong, sweet with plenty of bold structure.*

Butterfly Lovers Green Tea – *Delicate sweet aromas of Seville oranges and wild flowers.*

Wild harvest Honey Bush Herbal – *Spicy aroma with hints of pepper and honey.*

Jasmine Dragon Pearls – *Smooth, light with elegant champagne-like liquor lifted with refreshing scented Jasmine.*

Dry Camomile Flower or Fresh Mint, Fruit Tea

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DESSERT WINES

	75ml Glass	Bottle
Coteaux du Layon, St. Aubin Domaine des Barres, Loire, 2021 - 75cl abv 13% <i>Intense, luscious peach, apricot, tropical fruit, slight honey & zest, adding freshness.</i>	£5.50	£50.00
Recioto della Valpolicella, Bertani, Veneto, Italy, 2020 - 50cl abv 13.5% <i>To mention that the wine is matured for 12 months in cherry wood gives some indication to the flavour! Rich cherry fruit flavours, notes of plum and raspberries accompanied by spices, vanilla and cocoa.</i>	£10.50	£65.00
Muscat de Beaumes de Venise, Domaine des Bernardins, 2021 - 75cl abv 15% <i>Beautiful amber colour in the glass with scents of preserved fruits & citrus notes. White peach, pear & apricot on the finish.</i>	£7.00	£65.00
Sauternes, Ginestet Classique, 2020 - 50cl abv 12% <i>Aromas of mango, peach, and blossom. Tropical and spicy notes with honey drizzled pear</i>	£8.50	£43.00
Pedro Ximenez Fernando De Castilla, Spain, NV - 75cl abv 17% <i>Made from sun-dried grapes this seductive sweet wine has a thick, silky, syrupy texture with luscious grapey, raisiny and prune flavours.</i>	£6.50	£64.00
Plum Infused Sake, Akashi-Tai Shiraume Umeshu - 50cl abv 14% <i>Rich stewed plum, raisin and faint marzipan are balanced with light acidity. Sweet and honeyed with a syrupy mouthful.</i>	£9.00	£65.00
Jurançon 'La Magendia', Clos Lapeyre, South-West France, 2018 - 75cl abv 12.5% <i>Exotic fruits and nectar on the nose leading to a full palate of apricots, thick cut marmalade and a touch of vanilla. The finish is accented by a wonderful citrus freshness.</i>	£7.95	£75.00
Riesling Icewine, Peller, Ontario, Canada, 2018 - 50cl abv 10% <i>Aromas of sweet lemon marmalade with layers of tangerine, honey and candied lemon peel on the finish, sublime.</i>		£95.00

PORTS

	75ml Glass	75cl Bottle
Dow's Tawny Port	£5.95	£47.00
Croft Late Bottled Vintage, 2013	£6.95	£52.00
Warre's 2005	£12.50	£95.00

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