



## 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.