

LA TERRASSE
RESTAURANT

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.
PRICES ARE IN GBP AND INCLUSIVE OF THE CURRENT GOODS & SERVICES TAX.
MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

À LA CARTE

DAILY FROM
12:00 UNTIL 21:30



ALLERGENS

DAIRY - EGG - GLUTEN - NUTS - PEANUTS - SOYA
CELERY - MUSTARD - SESAME - FISH - CRUSTACEANS - LUPIN
MOLLUSCS - SULPHUR DIOXIDE

ALL FOOD IS PREPARED IN A KITCHEN CONTAINING
COMMON FOOD ALLERGENS. IF YOU HAVE A FOOD ALLERGY,
PLEASE ADVISE OUR SERVICE TEAM.

SANDWICHES

AVAILABLE DAILY 12:00 - 18:30

AVOCADO & POACHED EGG 10.00

CHARGRILLED SOURDOUGH, ROCKET,
HOLLANDAISE SAUCE

D E G S SD VEGETARIAN

VEGGIE BLT 10.00

LETTUCE, TOMATO, PIQUILLO, GUACAMOLE,
TOASTED TRIPLE DECKER

G S SD VEGETARIAN

BLT 9.00

BACON, LETTUCE, TOMATO,
TOASTED TRIPLE DECKER

E G S M SD

STEAK CIABATTA 15.00

CHARGRILLED MINUTE STEAK, CHIPS,
CONFIT ONION, GRAIN MUSTARD

D G S M SD

TRIPLE DECKER 13.00

GRILLED CHICKEN BREAST, BACON,
CHEDDAR, EGG, LETTUCE, CHIPS

D E G S M SD

SALADS

WE WILL ENDEAVOUR TO ACCOMMODATE SPECIAL REQUESTS. SUPPLEMENTS MAY APPLY.

SALT-BAKED BEETROOT SMALL 8.00

CELERIAC, MESCLUN, HORSERADISH CREAM,
SMOKED CHEESE BONBONS

D E G S M SD VEGETARIAN

CAESAR SALAD SMALL 9.00 | LARGE 13.00

BABY GEM, CROUTONS,
PARMESAN, CAESAR DRESSING

D E G M F SD

SESAME THAI BEEF LARGE 18.00

MIXED LEAVES, HERITAGE TOMATOES,
PICKLED CUCUMBER, CHILLI, CORIANDER,
LIME AND THAI FISH SAUCE DRESSING

G S SE F SD

ADD-ONS

GRILLED VEGETABLES **S** 2.00

CHICKEN & STREAKY BACON **S** 5.00

KING PRAWNS **S CR** 7.00

TO SHARE

SELECTION OF ARTISAN BREADS 5.00

EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR

G S SD VEGETARIAN

GORDAL OLIVES 4.00

GARLIC OIL, CHILLIES

S SD VEGETARIAN

STARTER

SOUP OF THE DAY 5.00
CHIVES, CROUTONS
[D] [G] VEGETARIAN

SALT-BAKED BEETROOT 8.00
SMOKED CHEESE BONBONS,
CELERIAC, HORSERADISH CREAM
[D] [E] [G] [S] [M] [SD] VEGETARIAN

ROASTED CAULIFLOWER 6.50
LIGHTLY-SPICED, CARAMELISED PURÉE, MICRO
LEAVES, GOLDEN RAISINS, CAULIFLOWER KIMCHI
[S] [SD] VEGAN

CONFIT DUCK & CHICKEN TERRINE 8.00
CRANBERRY CHUTNEY, ROAST PEAR, PAIN D'ÉPICES
[D] [E] [G] [S] [SD]

PRESSED HAM HOCK TERRINE 9.00
PICCALILLI PICKLES, PEA FRITTER, SOURDOUGH
[D] [E] [G] [C] [M] [SD]

SEARED SCALLOPS 12.00
CAULIFLOWER PURÉE, COMPRESSED APPLE,
FISH CREAM
[D] [G] [S] [MO] [SD]

PRAWN COCKTAIL 10.00
MARIE ROSE SAUCE, BABY GEM, CROSTINI
[E] [G] [S] [C] [M] [SD]

SIDE ORDERS

MEDLEY OF VEGETABLES 5.00
[D] VEGETARIAN

SWEET POTATO FRIES 6.00
[G] [S] VEGETARIAN

HAND-CUT CHIPS 4.00
[G] [S] VEGETARIAN

HAND-CUT PARMESAN TRUFFLE CHIPS 7.00
[D] [G] [S] VEGETARIAN

BABY POTATOES & CHIVES 5.00
[D] VEGETARIAN

SEASONAL SALAD & HOUSE DRESSING 5.00
[E] [S] [M] [SD] VEGETARIAN



FROM THE GRILL

FALAFEL BURGER 12.00
SPICY SALSA, GUACAMOLE, BABY GEM,
BRIOCHE BUN, CHIPS OR SEASONAL SALAD
[D] [G] [S] [M] [SD] VEGETARIAN

DRY-AGED SIRLOIN STEAK, 280G 28.00
WITH YOUR CHOICE OF CHIPS OR BABY
POTATOES / GARLIC BUTTER, PEPPERCORN OR
BÉARNAISE SAUCE / SALAD, TOMATOES AND
MUSHROOMS OR MEDLEY OF VEGETABLES
[D] [E] [G] [S] [C] [SD]

CHICKEN BURGER 14.00
BUTTERMILK COATED CHICKEN BREAST,
TOMATO, MAYO, BABY GEM, BRIOCHE BUN,
CHIPS OR SEASONAL SALAD
[E] [G] [S] [M] [SD]

100% BEEF BURGER 15.00
HAND-PRESSED PATTY, SMOKED STREAKY BACON,
CHEDDAR, TOMATO, MAYO, BABY GEM, BRIOCHE
BUN, CHIPS OR SEASONAL SALAD
[E] [G] [S] [M] [SD]

MAINS

BUTTERNUT SQUASH RISOTTO 15.00
ROASTED SQUASH, ROCKET
D S SD VEGETARIAN

PORTOBELLO MUSHROOM KIEV 15.00
BROCCOLI, HAZELNUTS, GARLIC CHEESE SAUCE
G N SD VEGAN

CHICKEN BREAST 18.00
BOULANGÈRE POTATOES, FRENCH-STYLE PEAS,
ROASTED CAULIFLOWER PURÉE, JUS
D S C SD

ROAST RUMP OF LAMB 24.00
SLOW-COOKED SHOULDER, CAPONATA
PIQUILLO PEPPER, THYME JUS
GOATS CHEESE GNOCCHI
D E S M SD

TWICE-COOKED BELLY PORK 16.00
CHAMP, ROOT VEGETABLE TERRINE, JUS
D S C SD

FISH & CHIPS 17.00
BATTERED HADDOCK, MUSHY PEAS,
CHIPS, TARTARE SAUCE
D E S M F SD

PAN-FRIED FILLET OF BREAM 24.00
CRUSHED POTATO CAKE,
SEAFOOD BISQUE
D C F SD

CATCH OF THE DAY 25.00
BABY POTATOES, WILTED GREENS,
CHIVE FISH CREAM
D S F SD

DESSERTS

WARM BROWNIE 6.00
CHOCOLATE SAUCE, VANILLA ICE CREAM
G S VEGAN

PINEAPPLE & FRANGIPANE TART 7.00
ROASTED AND CARAMELISED PINEAPPLE,
PASSION FRUIT AND MANGO SORBET
D E G N SD

SALTED CHOCOLATE & HAZELNUT DELICE 8.00
MOCHA MOUSSE, WHITE COCOA LIQUEUR CREAM
D E G N SD

SELECTION OF CHEESE 9.00
CELERY, GRAPES, BISCUITS, CHUTNEY
D E G N C SE SD

SELECTION OF JERSEY DAIRY ICE CREAM 6.00
BERRY COMPOTE, MERINGUE KISSES
D E G N S SD

COCKTAILS & WINE

THE AFTER EIGHT 10.00
CRÈME DE MENTHE, DARK CRÈME DE CACAO,
MILK, JERSEY DAIRY CHOCOLATE ICE CREAM

DON PEDRO 10.00
JACK DANIEL'S, KAHLÚA, MILK,
JERSEY DAIRY CHOCOLATE ICE CREAM

TOKAJI, 5 PUTTONYOS ^{10%} 8.00
50ML - HUNGARY, 2011

MUSCAT DE RIVESALTES ^{15%} 5.50
75ML - DOMAINE CAZES, FRANCE, 2018

BANYULS RIMAGE ^{16%} 8.50
75ML - LES CLOS DE PAULILLES, FRANCE, 2014

VISTAMAR, MOSCATEL ^{12%} 35.00
375ML - LATE HARVEST, CHILE, 2015

AFTERNOON TEA

DAILY FROM
14:00 UNTIL 17:30



SERVED WITH TEA OR COFFEE

A POT OF FRESHLY BREWED SPECIALITY LOOSE LEAF TEA
OF YOUR CHOICE OR FILTER COFFEE

**GLUTEN-FREE OPTIONS
AVAILABLE**

CLASSIC AFTERNOON TEA

AVAILABLE UNTIL 4TH NOVEMBER 2021

FINGER SANDWICHES

JERSEY EGG MAYONNAISE WITH CRESS ON WHITE BREAD
SMOKED SALMON ON BROWN BREAD
CUCUMBER ON WHITE BREAD

D E G S M F

FRUIT & PLAIN SCONES

STRAWBERRY PRESERVES, CLOTTED CREAM

D E G

PASTRIES & CAKES

PROFITEROLES, HAZELNUT MOUSSE
MACARON, CHOCOLATE ORANGE GEL
MINI LEMON AND MERINGUE TART
MILLIONAIRE SHORTBREAD

D E G N SD

£18.00 PER PERSON

FESTIVE AFTERNOON TEA

AVAILABLE FROM 5TH NOVEMBER 2021

FINGER SANDWICHES

SMOKED SALMON, CUCUMBER AND CREAM CHEESE
BRIE AND CRANBERRY CHUTNEY
TURKEY AND SAGE MAYO

D E G S M F SD

PLAIN SCONES & PANETTONE SCONES

CLOTTED CREAM, PRESERVES, LEMON MASCARPONE

D E G SD

PASTRIES & CAKES

CHRISTMAS CAKE, GRAND MARNIER BUTTERCREAM
BAILEYS CHOCOLATE MOUSSE
TOFFEE APPLE FINANCIER
EGGNOG CUSTARD TART

D E G N SD

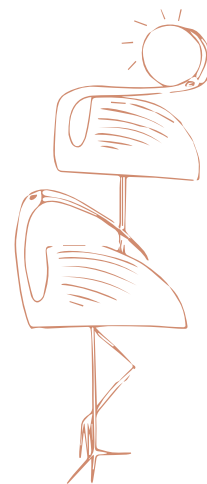
£18.00 PER PERSON

À LA CARTE

FINGER SANDWICHES 1 ROUND PER PERSON - CHOOSE 2 FILLINGS	5.00
SCONES	4.50
PASTRIES & CAKES	6.00

ADD A LITTLE EXTRA

BOTTLE OF PROSECCO BRUT OR ROSÉ 200ML	8.00
GLASS OF HOUSE CHAMPAGNE 125ML	12.00
BAILEYS LIQUEUR COFFEE BAILEYS, COFFEE, WHIPPED CREAM	8.50
CALYPSO LIQUEUR COFFEE TIA MARIA, COFFEE, SUGAR, WHIPPED CREAM	8.50



AT
LA TERRASSE,

WE AIM TO CREATE DISHES THAT ARE UNCOMPLICATED. FOCUSING
ON THE PROVENANCE OF THE INGREDIENTS, WE USE LOCALLY SOURCED
PRODUCTS WHEREVER POSSIBLE. THE PREPARATION AND COOKING OF DISHES IS
KEPT SIMPLE TO PRESERVE NUTRIENTS AND GIVE CLEAN, FRESH FLAVOURS.

THROUGH CONSULTATION WITH OUR COLLEAGUES IN THE AYUSH WELLNESS
SPA AND HEALTHHAUS, WITH THE EXPERTISE IN NUTRITIONAL ADVICE; WE HAVE
DEVELOPED A MENU WHICH OFFERS YOU CHOICE, WHETHER LOOKING FOR
HEALTHY OPTIONS, WELLNESS OR COMFORT.

WE HOPE YOU ENJOY YOUR MEAL.

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