



TOULOUSE LAUTREC

RESTAURANT | BAR | JAZZ CLUB | FOOD DELIVERY

WHILST YOU ARE WAITING...

Nocellara del Belice Green Olives, Sicily	(V)		
Kalamata Black Olives, Greece	(GF)	Cashew Nuts	2.20
Green, Black or a Mixture of Olives	2.80	Pistachio Nuts	2.20
		Real Crisps	1.50
Rye Sourdough Bread &	1.00		
French Salted Butter	<i>per person</i>	Palette of Antipasti of the day	9.80
		<i>Served with 2 slices of bread</i>	
Gluten Free Bread (2 slices)	(GF) 2.20		

STARTERS

Assiette de Charcuterie – Assortment of Cured Meats <i>Salami, Chorizo, Serrano Ham, Duck & Pork Rillettes, Farmhouse Pork Paté. Served with Gherkins, baby mixed leaf salad & slice of Sourdough Bread</i>		7
Chicken Livers (GF) <i>Pan-fried & served with Beetroot, Red Onion and Baby Spinach Salad</i>		7
Smoked Salmon <i>Served on Blinis, Homemade Tartare Sauce, Lemon Oil, toasted Pine Nuts & baby mixed leaf salad</i>		7
Goats Cheese (V) <i>Gratinated under the grill on toast, Chargrilled Artichokes, baby mixed leaf salad & balsamic syrup</i>		7
King Prawns <i>Cooked in a Creamy Chestnut Mushroom and Garlic Sauce, served in a Puff Pastry Case</i>		8
Mi-cuit Foie Gras Terrine <i>Served with Fig Chutney, Toasted Brioche and Herb Salad</i>		12
Snails from Burgundy <i>Cooked in their shells with our Homemade Garlic Butter Served with a slice of Sourdough Bread</i>		Half Dozen for 6 Full Dozen for 12

ALLERGIES & DIETARY REQUIREMENTS

All our products used in our kitchen come into contact with other foods containing allergens, so please let the chef know of ANY allergy or dietary requirement you may have **WHEN ORDERING.**

(GF) Gluten Free

(V) Vegetarian

Most of our dishes can be adapted to be made Gluten Free – please ask when ordering.
We use rapeseed oil in our deep fat fryer and all products are fried in the same oil.

Discretionary Service Charge of 12.5% is added to your bill and goes directly to all workers and paid on top of living wage

MAIN COURSES

Cassoulet for two to share

*Selection of Garlic Sausage, Toulouse Sausage, Confit Duck Leg and Smoked Pork Belly
With White Haricot Beans cooked in duck fat with garlic – served with a side salad*

32

Steak Tartare – RAW MEAT (uncooked dish)

*Prepared at the table with up to 12 condiments & served with side chips, salad & croutons
Made with Bavette Steak (skirt/flank of beef).*

22

Lamb Shoulder

*Slow cooked for 24 hours, served with Redcurrant sauce
Sauté Green Beans & New Potatoes*

17

Pork Belly

*Slow cooked for 24 hours, served with Truffle Infused Red Wine Sauce
Confit Apples, Mashed Potato & Black Pudding ‘Antillais’ (spiced black pudding)*

17

Supreme of Cod

Pan-fried and served with Sauce Vierge, Crushed New Potatoes and Edamame Beans

17

Free-Range Guinea Fowl GF

*Pan-fried and served with a Creamy Chestnut Mushroom and Garlic Sauce
Sauté Green Beans & New Potatoes*

17

Confit Duck Leg

Served with Redcurrant Sauce, Sauté Green Beans & New Potatoes

16

Toulouse Sausages

Two Toulouse Sausages with Mashed Potato, Red Wine and Red Onion Sauce

14

STEAKS

350g Rib-Eye (Entrecôte)	Australian, grass-fed	24
300g Sirloin (Faux Filet)	Australian, grass-fed	22
250g Skirt / Flank (Bavette)	British / Scotch	16

SAUCES

Anchovy Hollandaise	Garlic Butter	Green Peppercorn Sauce	2.5
Roquefort Hollandaise	Béarnaise Sauce	Chestnut Mushroom & Garlic Sauce	
Plain Hollandaise	Red Wine Sauce	Dijon or Pommery Wholegrain Mustard	Free

SIDES



Thick Cut Chips	Sauté Green Beans	Baby Mixed Leaf Salad	4
Buttered New Potatoes	Creamed Spinach	Fennel & Watercress Salad	
Mashed Potatoes	Chestnut Mushrooms	Tomato & Shallots, Balsamic	

Please see our regular changing specials & bin end wine list

DESSERTS

We use nuts in all of our desserts, please mention if you have an allergy or intolerance

Homemade Apple Tart, served warm with Vanilla Ice-Cream <i>Flambé with either Calvados or Grand Marnier for £5 supplement</i>	6
Dark Chocolate Fondant, served warm with Pistachio Ice-Cream	6
Cherry & Almond tart, served warm with Fresh Cream	6
Caramelised Pineapple with Flambé Banana Ice-Cream, Butter Biscuit	6
Homemade Crème Brûlée with Apple Compote (GF)	5
Selection of Ice-Creams or Fruit Sorbets, served with Gavottes <i>Rum raisin, Vanilla, Pistachio & Flambé Banana Ice Creams</i> <i>Green Apple, Passionfruit & Blackcurrant Sorbets</i>	per scoop 2.5

**Gavottes is a wafer thin biscuit from Brittany, France
£1 extra for ice cream instead of cream*

CHEESE

Selection of French Cheeses from our Cheeseboard on display

Choice of three pieces: £8
Extra piece: £2 each

Served with Bread, Biscuits, Quince and Celery