



TOULOUSE LAUTREC

RESTAURANT | PIANO BAR | JAZZ CLUB

WWW.TOULOUSELAUTREC.CO.UK

To start with...

Mixture of Black Kalamata & Green Nocellara Olives (Pitted)	2.6
Antipasti board of the day – served with bread & butter	12.5
Merguez Sausage Bites (spiced beef & lamb sausages)	5.0
Basket of Sourdough Bread & French Salted Butter	2.8
Gluten Free Bread	2.2

STARTERS

Mi-Cuit Foie Gras Terrine Served with Homemade Red Onion Jam, Toasted Brioche & Crispy leaf salad <i>*Wine Suggestion: Gewurztraminer Grand Cru 75ml glass, £6.20</i>	12
Scottish Smoked Salmon with Dill Crème Fraiche Served with Toasted Baguette, Caper dressing & Crispy leaf salad	9
Chicken Livers Crispy leaf salad, Red onion & Croutons & Pomegranate Molasses	9
Goat Cheese Salad Gratinated under the grill, Crispy leaf salad with Beetroot & toasted Walnuts	8
Selection of Charcuterie , served with Gherkins Salami, Chorizo, Serrano ham, Pork & Duck Rillettes & Farmhouse Paté	8
Snails Served in their shells with our Homemade Garlic Butter	Half Dozen 7 Full Dozen 14

ALLERGIES & DIETARY REQUIREMENTS

All our products used in our kitchen come into contact with food containing allergens, so please let us know of **ANY** allergy **WHEN ORDERING**

Most of our dishes can be adapted to be made gluten free – please ask
We use rapeseed oil in our fryer & all products are fried in the same oil

Service charge of 12.5% will be added to your bill. This is discretionary for parties of 6 or less.
This is paid to all workers on top of living wage, through payroll

MAIN COURSES

Steak Tartare (<i>uncooked dish</i>) Made with RAW minced Bavette steak. Prepared at the table, the way you like it with Toasted baguette & Crispy leaf salad	23
Confit Duck Burger Roasted Confit duck leg, Smoky Tomatoes, Red Onion Jam & Roquette salad Served in a Brioche Bun with Thick cut crispy chips	19
Cassoulet Confit duck leg, Toulouse Sausage, Smoked Garlic Sausage & Pork Belly White Haricot beans cooked with duck fat & Garlic. Garlic & Parsley crumb Served with a side salad	18
Lamb Shoulder Slow cooked for 24 hours, served with sauté Green beans & New potatoes Redcurrant Sauce	18
Supreme of Salmon Steamed and served with sauté Green beans & New potatoes Cherry tomato, red onion and black olive salsa	18
Chicken Chasseur Boneless Chicken Thigh with Chasseur Sauce (tomato, mushroom & shallot) Served with Mashed Potato and finished with tarragon	17
Potato Gnocchi Tossed with Garlic, Toasted Pine nuts & Basil Olive oil Wilted Spinach & Grated Parmesan Cheese <i>*can be made vegan friendly on request</i>	16
STEAKS All our steaks are British 28 days matured & dry aged on the bone for 7 days	350g Rib-eye (Entrecôte) 24 300g Sirloin (Faux Filet) 22

Add a Slice of Foie Gras +9 **Add** a Slice of Roquefort +4 **Add** a Fried Egg +2

All sides & sauces are charged extra

Sauces 2.5		
Hollandaise Sauce	Garlic Butter	Pommery Cognac Mustard
Roquefort Hollandaise	Green Peppercorn Sauce	Redcurrant Sauce
Béarnaise Sauce	Anchovy Hollandaise	Truffle Hollandaise (+1)

Sides 4		
Buttered Mashed Potato	Truffled Mashed Potato (+2)	
Sauté Green Beans with red onion	New potatoes with Raclette Cheese	
Roasted Chestnut Mushrooms	Creamed Spinach with Garlic	
Thick Cut Crispy Chips	Cherry Tomatoes & pomegranate molasses	
Crispy Leaf mixed salad		

DESSERTS

Dark Chocolate Fondant Praline Hazelnut Ice-cream	7
Apple Tart Bourbon Vanilla Ice-cream	7
Fig Shortbread Tart Pistachio Ice-cream	7
Shortcrust Biscuit Cheesecake Topped with Fresh Fruit	7
Crème Brûlée Made with real vanilla pods	6
Selection of Ice Creams & Sorbets Served with Gavottes - a wafer-thin biscuit from Brittany	2 scoops 6 3 scoops 8

Ice Creams

Bourbon Vanilla
Pistachio
Praline Hazelnut
Chunky Strawberry
Chocolate

Sorbets

Passion Fruit
Green Apple
Blackcurrant
Lemon

CHEESE

Selection of French Cheeses from our Cheeseboard on Display

Choice of 4 Pieces 10

Served with Celery, Quince, Bread & Biscuits

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COFFEE

Single espresso	2.50
Americano	
Macchiato	
Cappuccino	3.00
Latté	
Hot chocolate	
Double espresso	3.50
Mocha	
Extra shot of coffee	1.00

FAIRTRADE BAGGED TEA

English breakfast	2.20
Green tea	
Peppermint	
Earl Grey	
Camomile	
Red berries	
Assam	

LIQUEUR COFFEES & HOT CHOCOLATE

Jameson	7.50
Tia Maria	
Baileys	
Bacardi Rum	
Courvoisier	8.50
Grand Marnier	
Amaretto	
Cointreau	

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