

French Steakhouse & Bistro

Dinner Menu

Starters

Butternut Squash Soup flavoured with Ginger and Almond (v)	6.50
Chicken Liver Parfait, Cornichons, Melba Toast	7
Smoked Salmon and Crayfish Terrine, Watercress Mayonnaise	7.50
Roasted Field Mushrooms with Roquefort	7
Starter or Main (main course with Frites)	
Cornish Coast Fishcakes with Butter and Spinach	9/16
Moules Mariniere	7.50/14.50
Main Course	
Truffled Chicken Breast, Fondant Potato and Creamed Leek	22
Baked Gnocchi, with Morel Mushrooms, Spinach and Chargrilled Purple Sprouting (v) 16.50	
Blackened Cod Fillet with Lemon Olive Oil, Spinach and New Potato	23
Aubrey's Dry Aged Beef	
8oz Rump Cap Steak	19.95
2 x 3oz Beef Fillet Medallions	25
Beef en Croute with Madeira and Wild Mushroom Sauce	27
25oz Hereford Prime Rib of Beef Chop (to share)	29.50pp
All Beef dishes are served with Frites, Confit Cherry Tomatoes and Watercress	
Sauces: Café de Paris * Garlic & Parsley Butter * Peppercorn sauce * Madeira & Wild Mushroom Sauce * Red Wine & Shallot Sauce	
Sides: Mixed Green Vegetables * Roasted Portobello Mushrooms with Garlic * Mixed Leaf,	

Aubrey Allen

Tomato and Asparagus Salad

£4.50 each