



French Steakhouse & Bistro

Dinner

2 courses £28.00 - 3 courses £34.00

Complimentary olives, saucisson and French bread

Roasted Red Pepper Soup with Crème Fraiche

Chicken and Leek Terrine with Saffron Aioli

Cured Salmon with Samphire, Crispy Capers and Sauce Gribiche

Goats Cheese Mousse, Heritage Tomato, Black Olives, Sunblushed Tomatoes

Moules à la Crème (starter or main – main with frites)



New Season Cornish Lamb Cannon, Ratatouille, New Potatoes, Salsa Verde

Courgette & Ricotta Tart with Spelt Pastry, Roasted Red Peppers & Flaked Almonds

Pan-fried Hake, Pickled Cucumber, Crushed New Potatoes with Lemon & Dill

Aubrey's Rump Cap Steak, Tomato Provençal, Frites, Peppercorn Sauce

Pan-fried Chicken Breast, Courgette, Broad Beans, Basil & Pine Nuts

Aubrey's Steakhouse Selection

Showcasing the very best of Aubrey Allen Beef. These larger steaks are from the British Native Breeds dry-aged for a minimum of 35 days.

10oz (280g) Ribeye tail on - £8 supplement per person

Extra fat keeps this prime cut tender, best served medium-rare or medium-well

12oz (340g) Sirloin on the bone - £7 supplement per person

Extra aged on the bone, best cooked medium-rare

16oz (450g) Chateaubriand to share- £15 supplement per person

The classic French bistro sharing steak, prime fillet best enjoyed medium-rare

Served with Frites, Provençal Tomato and your choice of Café de Paris Butter, Green Peppercorn Cream Sauce, Madeira & Wild Mushroom Sauce

We request a preorder for tables of 10 or more people * For tables of 6 or more a service charge of 10% will be added SOME OF OUR FOOD CONTAINS ALLERGENS, PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION ALLERGEN MENUS ARE AVAILABLE UPON REQUEST, PLEASE ASK A MEMBER OF OUR TEAM FOR A COPY