



French Steakhouse & Bistro

Lunch

2 courses £21.00 - 3 courses £26.00

Roasted Red Pepper Soup with Crème Fraiche

Chicken and Leek Terrine with Saffron Aioli

‘Waldorf Salad’ - Celeriac Remoulade, Apple Crisps, Walnut Vinaigrette

Wild Mushroom Fricassee on Toasted Brioche

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



Warm Toulouse Sausage and Heritage Tomato Salad, Capers and Shallot Dressing

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

Free Range Pork T-Bone, Potato and Green Bean Salad, Cider Mustard Sauce

Smoked Haddock and Salmon Fishcakes, Creamed Spinach, Beurre Blanc

Aubrey’s Rump Cap Steak, Tomato Provencal, Frites, Peppercorn Sauce

Aubrey's Steakhouse Selection

Showcasing the 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 , Provencal Tomato and your choice of Cafe 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