



## French Steakhouse & Bistro

# Lunch

2 courses £21.00 - 3 courses £26.00

Spiced Sweet Potato & Lentil Soup, Soured Cream (v)

Chicken Liver Parfait with Cornichons, Toasted Sourdough & Fig Chutney

Caramelised Onion Quiche, Chicory Salad, Pickled Shallots

Chestnut and Wild Mushroom Fricassee on Toasted Sourdough (v)

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



Chicken a la Normandy, Purple Sprouting, Sautéed Apple, Garlic Mash

Fine Herb Gnocchi, Artichoke Velouté & Wild Mushrooms, Grana Padano Crisp (v)

Confit Duck Parmentier, Savoy Cabbage & Heritage Carrots

Smoked Haddock & Salmon Fishcakes, Creamed Spinach, Beurre Blanc

Aubrey's Rump Cap Steak, Tomato Provençal, 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

10oz (280g) Sirloin - *£7 supplement per person*

Aged on the bone for depth of flavour, best cooked medium-rare

7oz (200g) Fillet - *£7.40 supplement per person*

Delicate prime cut, best cooked 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*

*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