



## French Steakhouse & Bistro

# Dinner

2 courses £28.00 - 3 courses £34.00

Complimentary olives, saucisson and French bread

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

Chicken Liver Parfait with Cornichons, Toasted Sourdough & Fig Chutney

Smoked Salmon Roulade, Pickled Cucumber, Lemon Verbena, Parsley Purée

Chestnut & Wild Mushroom Fricassee on Toasted Sourdough (v)

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



Guinea Fowl Breast, Thigh & Black Pudding Bon Bon, Parsnip Purée, Madeira Sauce

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

Pan Fried Pollock, Braised Chicory, Lemon and Garlic Kale, Verjus Butter Sauce

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

Confit Duck Parmentier, Savoy Cabbage & Heritage Carrots

## 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

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*

*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