



French Steakhouse & Bistro

Lunch

2 courses £21.00 - 3 courses £26.00

Butternut Squash Soup, Pickled Girolles, Toasted Almonds (v)

Chicken Liver Parfait with Cornichons, & Onion Compote

Smoked Salmon, Dill and Goat's Cheese Tart, Frisée Salad, Cucumber

Chestnut and Wild Mushroom Fricassee on Toasted Sourdough (v)

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



Free Range Pork Tenderloin with Herb Filling, Duck Fat Rosti, Dijon Cream Sauce

Provençal Vegetable Parcel, Frisée Salad with Toasted Pine Nuts, Basil Dressing (v)

Slow Cooked Ox Cheek, Leeks, Garlic Pomme Purée

Smoked Haddock & Salmon Fishcakes, Creamed Spinach, Beurre Blanc

Aubrey's Rump Cap Steak, Confit Cherry Tomatoes, Frites, Café de Paris Butter

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