

Dinner

Starters

- Roasted Tomato & Red Pepper Soup, Basil Oil (v) 6.50
Chicken Liver Parfait, Red Onion Confit, Sourdough Toast 8.00
Garlic Chestnut Mushrooms on Toast (v) 7.50
Cornish Mackerel Fillet, Heritage Tomatoes, Black Olive 8.50
Moules à la Crème (starter or main – main with Frites) 8.50/16.50

Mains

- Duo of Lamb, Provençal Vegetables, Aubergine Puree, Parmentier Potatoes 24.00
Stone Bass, Petit Pois à la Française, New Potatoes, Seaweed Beurre Blanc 21.50
Free Range Chicken with Herb & Truffle, Fondant Potato, Mushroom Fricassee 19.50
Harissa Roasted Aubergine, Vegetable Cous Cous, Smoked Aubergine Purée, Yoghurt (v) 16.50

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.

8oz (227g) Rump Cap Steak 22.00

10oz (280g) Ribeye tail on 28.00

12oz (340g) Sirloin 28.50

7oz (200g) Fillet 29.75

Served with Frites, Provençal Tomato and your choice of Peppercorn Cream Sauce or Café de Paris Butter