



French Steakhouse & Bistro

Lunch

2 courses £21.00 - 3 courses £26.00

Roasted Tomato & Red Pepper Soup, Basil Oil (v)
Chicken Liver Parfait, Red Onion Confit, Sourdough Toast
Garlic Chestnut Mushrooms on Toast (v)
Truffled Goats Cheese, Baby Beetroot, Pickled Beets, Frisee
Moules à la Crème (starter or main – main with Frites)



Cornish Spring Lambs Liver, Shallots, Smoked Bacon, Mash, Hispi Cabbage
Stone Bass, Petit Pois a la Francais, New Potatoes, Seaweed Beurre Blanc
Free Range Chicken with Herb & Truffle, Fondant Potato, Mushroom Fricassee
Harissa Roasted Aubergine, Vegetable Cous Cous, Smoked Aubergine Purée, Yoghurt (v)
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

12oz (340g) Sirloin - *£8.50 supplement per person*

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

7oz (200g) Fillet - *£10 supplement per person*

Delicate prime cut, best cooked rare

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

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