

Dinner

Starters

- Fish Soup, Rouille, Gruyere, Croutes 8.00
Duck Rillettes, Cornichons, Chicory & Orange Salad 8.50
Chestnut Mushroom Gratin, Garlic Croute, Poached Egg, Black Truffle (v) 8.00
Citrus Cured Salmon, Grapefruit, Yoghurt, Fennel, Tarragon Oil 8.50
Moules à la Crème (starter or main – main with Frites) 9.00/17.00

Mains

- Merryfield Duck Breast, Grilled Plums, Red Cabbage, Duck Fat Potatoes 25.00
Blythburgh Pork Ribeye, Celeriac Mash, Savoy Cabbage, Red Wine & Capers Sauce 21.00
Pan-fried Cod, Baby Gem Lettuce, Peas, New Potatoes, Dill Sauce 22.00
Roasted Squash, Fennel, Confit Onions, Cucumber, Yoghurt (v) 18.00

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

9oz (255g) Ribeye tail on 29.00

7oz (200g) Fillet 29.50

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