

Dinner

Starters

Cream of Celeriac Soup, Toasted Walnuts, Truffle Oil (v) 7.00

Rabbit & Chicken Terrine, Celeriac Remoulade, Date Chutney 8.00

Chestnut Mushroom Gratin, Garlic Crouste, Poached Egg, Black Truffle (v) 8.00

Beetroot Cured Salmon, Baby Beets, Horseradish Crème Fraîche, Dill & Buttermilk 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, Gherkin & Mustard Sauce 21.00

Pan-fried Cod, Baby Gem Lettuce, Peas, New Potatoes, Dill Sauce 22.00

Roasted Cauliflower, Spiced Lentils, Raisin, Black Onion Seed, Cucumber, Yoghurt (v) 17.00

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