

Dinner

Olives, Saucisson, French Bread

Starters

Leek & Potato Soup, Herb Oil (v) 7.00

French Country Terrine, Pickled Vegetables, Frisée Salad 8.00

Creamy Garlic Mushrooms, Black Truffle on Toasted Sourdough (v) 8.00

Beetroot Cured Salmon, Beetroot, Horseradish Crème Fraîche, Dill & Buttermilk 8.50

Moules à la Crème (starter or main – main with Frites) 9.00/17.00

Mains

Coq au Vin, Garlic Mash 20.00

Cornish Shoulder of Lamb, Braised Lentils, Red Wine Sauce 22.00

Stone Bass, Pearl Barley, Parsley & Capers 22.00

Sage Gnocchi, Jerusalem Artichoke, Almond Butter Sauce (v) 17.00

Aubrey's Steakhouse Selection

Showcasing the best of British native breeds from Aubrey Allen.

These steaks are dry-aged for a minimum of 35 days.

8oz (227g) Rump Cap Steak 22.00

9oz (255g) Rib-Eye tail on 29.00

7oz (200g) Fillet Steak 29.50

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