

Olives, Saucisson, French Bread

Starter

Spiced Cauliflower Soup, Toasted Almonds (v) £7.00

Chicken Liver Parfait, Cornichons, Onion Chutney £8.00

Salmon Gravadlax, Horseradish Cream, Pickled Fennel, Orange £8.50

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

Moules à la Crème (starter or main – main with frites) £9.00/£18.00

Main

Merryfield Duck Breast, Fondant Potato, Hispi Cabbage, Red Wine Sauce £22.00

Whole Cornish Plaice, Capers, Brown Shrimp, Herbed New Potatoes £21.00

Roast Butternut Squash, Puy Lentils, Ricotta, Provençal Crumb (v) £17.00

Sirloin Flatiron Steak, Frites, Provençal Tomato, Café de Paris Butter £18.50

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 £22.00

9oz (255g) Rib-Eye Tail On £29.95

7oz (200g) Fillet £32.00

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

Dessert

Crème Brûlée, Lemon Sable Biscuits £7.00

Treacle Tart, Salted Caramel, Candied Hazelnut, Milk Ice Cream £7.00

Dark Chocolate Delice, Blood Orange, Spiced Ice Cream, Walnut Crisp £7.00

Selection of Ice Creams & Sorbets, Sable Biscuit £6.50

French Cheese Selection, Onion Confit, Crackers, Grapes £8.50