

Starter

Spiced Cauliflower Soup, Toasted Almonds (v)

Chicken Liver Parfait, Cornichons, Onion Chutney

Salmon Gravadlax, Horseradish Cream, Pickled Fennel, Orange

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

Moules à la Crème (starter or main – main with frites)

Main

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

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

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

Sirloin Flatiron Steak, Frites, Provençal Tomato, Watercress, Café de Paris Butter

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 - £6.50 supplement per person

9oz (255g) Rib-Eye Tail On - £12.00 supplement per person

7oz (200g) Fillet - £15.00 supplement per person

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

Dessert

Crème Brûlée, Lemon Sable Biscuits

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

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

Selection of Ice Creams & Sorbets, Sable Biscuit

French Cheese Selection, Onion Confit, Crackers, Grapes (£3 supplement)