

Starter

Watercress & Spinach Velouté, Chive Crème Fraîche (v)
French Country Terrine, Pickled Vegetables, Frisée Salad
Spring Vegetable Salad, Cider Vinegar Dressing (v)
Creamy Garlic Mushrooms on Toasted Sourdough (v)
Moules à la Crème (starter or main – main with frites)

Main

Free Range Chicken Jambonette, Garlic Mash, Winter Greens, Chicken Jus
Cod & Salmon Fish Cake, Lemon Butter Sauce, Spinach
Wild Garlic Gnocchi, Peas, Spinach & Asparagus (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 - £7.50 supplement per person

9oz (255g) Rib-Eye Tail On - £14.00 supplement per person

7oz (200g) Fillet - £16.00 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

Egg Custard Tart, Poached Rhubarb

Chocolate Delice, White Chocolate Cremeux, Blackberries, Hazelnut, Bay Leaf Ice Cream

Raspberry Bavarois, Ruby Chocolate, Granola, Yoghurt Sorbet

Selection of Ice Creams & Sorbets, Sable Biscuit

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