

Starter

Slow Roasted Tomato & Red Pepper Soup, Aged Balsamic (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

Cornish Lambs Liver, Mash, Onion Purée, Crispy Lamb Belly

Cod & Salmon Fish Cake, Lemon Butter Sauce, Spinach

Herb 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

Glazed Strawberry Tart, Clotted Cream Ice Cream

White Chocolate Mousse, Milk Chocolate Aero, Passion Fruit & Coconut

Caramelised Pain Perdu, Milk Ice Cream & Caramel

Selection of Ice Creams & Sorbets, Sable Biscuit

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