

Olives, Saucisson, French Bread

Starter

Watercress & Spinach Velouté, Chive Crème Fraîche (v) £8.00

French Country Terrine, Pickled Vegetables, Frisée Salad £8.75

Creamy Garlic Mushrooms, Black Truffle on Toasted Sourdough (v) £8.95

Camembert Croquette, Chive Emulsion, Chicory & Watercress £9.00

Moules à la Crème (starter or main – main with frites) £9.50/£18.50

Main

Slow Cooked Ox Cheek, Mash, Onion Purée, Salsify, Red Wine Sauce £23.00

Slow Cooked Cornish Lamb Shoulder, Ratatouille, Confit Potato, Salsa Verde £25.00

Chalk Steam Trout, Gem Lettuce, Peas, New Potatoes, Mustard Sauce £25.00

Herb Gnocchi, Peas, Spinach & Asparagus (v) £18.00

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.

6.5oz (180g) Sirloin Flatiron Steak £19.95

8oz (227g) Rump Cap £24.00

9oz (255g) Rib-Eye Tail On £29.95

7oz (200g) Fillet £34.00

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

Dessert

Crème Brûlée, Lemon Sable Biscuits £8.00

Glazed Strawberry Tart, Clotted Cream Ice Cream £8.50

White Chocolate Mousse, Milk Chocolate Aero, Passion Fruit & Coconut £8.50

Caramelised Pain Perdu, Milk Ice Cream & Caramel £8.50

Selection of Ice Creams & Sorbets, Sable Biscuit £8.00

French Cheese Selection, Onion Confit, Crackers, Grapes £9.50