

Dinner

Olives, Saucisson, French Bread

Roasted Summer Squash Soup, Rosemary & Lemon Crème Fraîche (V) £8.75

Duck Rillettes, Croûte, Cornichons £9.75

Creamy Garlic Mushrooms, Black Truffle, Croutons (V) £9.95

Gruyère & Chive Croquette, Basil Dressing £9.95

Beetroot, White Lake Goats Curd, Candied Walnuts (V) £8.75

Moules à la Crème (Starter or Main – Main with Frites) £11.00/£21.00

~~~

Pork Tenderloin, Fondant Potato, Courgette Fritter, Cider Jus £26.00

Chicken with Tarragon Mousse, Peas à la Française, Rosti Potato £26.00

Cornish Lamb Fillet, Ratatouille, Crushed New Potatoes, Jus £28.00

Provençal Vegetable Couscous, Chickpeas, Feta, Harissa, Pomegranate Dressing (V) £19.00

Provençal Tomato, Pepper & Aubergine Tart, Lemon & Thyme Potatoes, Chicory Salad (V) £22.00

Fish Special: See our Blackboard

~~~

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.

7oz (198g) Sirloin Flatiron Steak £26.00

10oz (284g) French Cut Rump £28.00

6oz (2x85g) Fillet Mignon £34.00

See our Blackboard for our Steakhouse Specials.

*Served with Frites, Rocket, Shallot & Sundried Tomato Salad
and your choice of Café de Paris Butter or Peppercorn Sauce*

~~~

Crème Brûlée £9.50

Strawberry Bavaresis £9.50

Chocolate & Cherry Delice, Cherry Ice Cream £9.50

Raspberry & Pistachio Iced Parfait, Summer Fruit Compote £8.00

Selection of French Cheese £12.50

*Comté, Bleu d'Auvergne, Chaource, Selles sur Cher, Langres*

An optional 10% service charge has been added to your bill. This will be shared amongst our team. Please ask if you would like this to be removed.  
We request a pre-order for tables of 8 or more people.

SOME OF OUR FOOD CONTAINS ALLERGENS, PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION  
ALLERGEN MENUS ARE AVAILABLE UPON REQUEST, PLEASE ASK A MEMBER OF OUR TEAM FOR A COPY