

# Lunch

2 courses £26 - 3 courses £30

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

Duck Rillettes, Croûtes, Cornichons

Creamy Garlic Mushrooms, Black Truffle Oil, Croutons (V)

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

Moules à la Crème (Starter or Main – Main with Frites)

Provençal Vegetable Couscous, Chickpeas, Feta, Harissa, Pomegranate Dressing (V) (Starter or Main)

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Cornish Lamb's Liver, Crispy Lamb, Red Wine Shallot Sauce, Mash

Devon White Chicken Escalope, Whole Grain Mustard Sauce, Buttered Jersey Royals

Cod & Salmon Fish Cake, Crab Bisque, Spinach

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

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## 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.

See Blackboard For Today's Specials & Sharing Steaks.

7oz (198g) Sirloin Flat Iron - £3.50 Supplement

10oz (284g) French Cut Rump - £9.95 Supplement

6oz (2x85g) Fillet Mignon - £15.00 Supplement

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

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Crème Brûlée

Chocolate & Cherry Delice, Cherry Ice Cream

Strawberry Bavarois

Raspberry & Pistachio Iced Parfait, Summer Fruit Compote

Selection of French Cheese - £5 supplement

*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