

# December Dinner

Olives, Saucisson, French Bread

Broccoli Soup, Toasted Almonds, Blue Cheese Croutons (v) £8.75

Creamy Garlic Mushrooms, Black Truffle Oil, Croutons (v) £9.95

Beetroot Cured Chalk Stream Trout, Pickled Beetroot, Cream Cheese, Dill £10.75

Celeriac Remoulade, Chicory, Caperberries (v) £8.75

Country Pâté, Green Peppercorns, Cornichons £9.75

Warm Goats Cheese, Beetroot, Toasted Walnuts, Raspberry Vinaigrette (v) (Starter or Main) £9.00/£18.50

Moules à la Crème (Starter or Main – Main with Frites) £12.00/£22.00



Confit Duck, Port Sauce, Braised Red Cabbage, Fondant Potato £27.00

Beef Bourguignon, Creamy Mash, Winter Greens £25.00

Cod & Salmon Fish Cake, Crab Bisque, Salad & Frites £25.00

Blythburgh Pork Belly, Normandy Cider Sauce, Dauphinoise, Savoy Cabbage & Bacon £26.00

Squash, Lentil & Feta Strudel, Sage Cream, Roasted Roots (v) £22.00



## 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.

7oz (198g) Sirloin Flatiron Steak £26.00

9oz (255g) Rib-Eye Steak £37.00

6oz (2x85g) Fillet Mignon £36.00

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



Crème Brûlée £9.50

Apple & Cinnamon Crumble, Crème Anglaise £9.50

Chocolate Delice, Spiced Orange Syrup, Pistachio Ice Cream £9.50

Custard Tart, Milk Ice Cream £9.50

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