

December Lunch

2 courses £28 - 3 courses £32

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

Celeriac Remoulade, Chicory, Caperberries (v)

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

Country Pâté, Green Peppercorns, Cornichons

Warm Goats Cheese Croute, Beetroot, Toasted Walnuts, Raspberry Vinaigrette (v) (Starter or Main)

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



Chicken Escalope, Normandy Cider Sauce, Braised Red Cabbage, Fondant Potato

Beef Bourguignon, Creamy Mash, Winter Greens

Cod & Salmon Fish Cake, Crab Bisque, Spinach

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



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 Flat Iron – £3.95 supplement

9oz (255g) Rib-Eye Steak – £16.00 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*



Crème Brûlée

Apple & Cinnamon Crumble, Crème Anglaise

Chocolate Delice, Spiced Orange Syrup, Pistachio Ice Cream

Custard Tart, Milk Ice Cream

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