

APÉRITIF

Cuvée D Aged 5 years, Devaux, 125ml Btl 80 13^{·5}
Champagne, France

Kir royal 33cl 14^{·75}
Cuvée D, Crème de cassis

Royal mojito 11^{·75}
Classic mojito topped with Cuvée D

Elderflower spritz 8^{·5}
St Germain, white wine, soda

Negroni 8^{·5}
Martini Rosso, Diplôme dry gin, campari

FOR THE TABLE

Baked truffle bread and melted Reblochon cheese 12^{·5}
Reblochon cheese, crème fraîche, black truffle, truffle oil, rocket leaves

Ask your server for details on our Chef's specials

TO START

Soupe du jour v 7^{·95}
Seasonal soup, our sourdough bread

Burrata v 12
Heritage beetroot, plum tomatoes, samphire, sharon fruit gel, nasturtium leaves

Salmon tartare 11^{·5}
Broccoli and tonka bean purée, puffed rice, lemon gel, coriander cress

Calamars frits 9^{·5}
Paprika, chilli, spring onion, lime aioli

Beef carpaccio 14^{·5}
Beef fillet, Parmesan croquette, quail's egg, rocket oil, green beans, pickled walnuts

Snails 10
Pan fried snails, hazelnuts, brown butter crumbs, garlic sauce, carrot espuma

Scallops 15^{·5}
Seared scallops, cauliflower and white chocolate purée, swiss chard, lemon oil, red chard

SALADS

Superfood salad v 9^{·5}
Quinoa, sweet potato, tenderstem broccoli, pomegranate, baby kale, French dressing

Add corn fed chicken breast 7^{·5}
Add halloumi 4^{·5}

Salade de chèvre chaud v 9^{·5}
Warm goats' cheese, cereal toast, baby gem lettuce, mixed leaves, apple, grapes, walnuts, French dressing

Caesar salad 7^{·5}
Baby gem lettuce, Parmesan, brioche & rosemary croutons, anchovy Caesar dressing

Add corn fed chicken breast 7^{·5}

Smoked salmon salad 14^{·5}
Smoked salmon and dill crème fraîche roses, new potatoes, green beans, cherry tomatoes, radish, soft boiled egg, mixed leaves, French dressing

SIDES

Fries v, df 3^{·5}

Sweet potato fries v, df 3^{·5}

Mashed potato v 3^{·5}

Half avocado v, df 3^{·75}
Pink grapefruit, pomegranate, basil, lemon oil

Grilled chilli tenderstem broccoli v, df 3^{·75}

Mixed leaves salad v, df 3^{·5}

FROM THE SEA

Lobster spaghetti 28
Lobster, spaghetti, lobster bisque, slow roasted cherry tomatoes, basil cress

Moules Marinière 15^{·5}
Mussels, white wine, garlic, parsley, fries

Sea bass 18
Seared sea bass, artichoke purée, gnocchi, black cabbage, mussel velouté

Lobster brioche 18^{·5}
Lobster, beef tomato, avocado, shredded iceberg lettuce, basil leaf, chilli mayonnaise, brioche bun, fries

Lemon sole 22
Lemon sole, sautéed swiss chard, capers, cucumber, lemon, parsley, brown butter, scraps

FROM THE LAND

Chicken 17
Chicken breast, butternut squash purée, spatzel, Brussel sprouts, chestnut, sage

Fillet & short rib 26^{·5}
Beef fillet, braised short rib, celeriac purée, grilled radicchio, gorgonzola, walnut, watercress, jus

Wagyu 45
Wagyu rib-eye, fregola, black garlic purée, walnut salsa verde, confit shallot, watercress

Duck 19^{·5}
Duck breast, carrot purée, crispy polenta, green olives, tenderstem broccoli, Parmesan gel

Burgers
All burgers served with cabbage slaw and fries

Aubaine burger 18^{·75}
Sliced beef fillet, Gruyère, shredded iceberg lettuce, beef tomato, honey and truffle mayonnaise, brioche bun

Wagyu burger 21
100% Highland wagyu beef, Cheddar, shredded iceberg lettuce, beef tomato, green peppercorn mayonnaise, homemade ketchup, honey mustard, smoked brioche bun

Ravioles v 15^{·5}
Cheese ravioli, oyster mushroom, cavolo nero, cèpe sauce, Parmesan crisp, spicy granola

DESSERTS

Please ask your server for today's dessert specials.

Warm chocolate & pecan brownie 6
Vanilla custard, Monmouth coffee ice cream

Apple Calvados tart 6
Quince purée, vanilla ice cream

Sticky toffee pudding 6
Toffee sauce, vanilla ice cream

Cheese 8^{·5}
Fresh truffle infused Camembert, Stilton, Kidderton ash goats' cheese, Gruyère, Aubaine bread selection, grapes, celery, apples, dried apricots, walnuts

Pâtisserie
All our pâtisserie is made by experienced in-house pastry chefs and individually hand finished. Our daily selection is subject to availability.

Chocolate éclair 4^{·5}

Mille-feuille 5^{·5}

Carrot cake 5^{·5}

Raspberry tart 6

Pistachio & raspberry cake 5^{·5}

Dulce de leche & chocolate éclair 5

v - vegetarian df - dairy free

Please let us know if you have any allergies or intolerances.
Discretionary service charge of 12.5% is included in your bill.
@aubaineuk #aubainerestaurant

