

AUBAINE

APÉRITIF

125ml / Bottle
Veuve Clicquot Yellow Label 12^{.5} / 69
 Champagne, France

Kir royal 33cl 14^{.75}
 Champagne, Crème de cassis

Royal mojito 11^{.75}
 Classic mojito topped with Champagne

Daiquiri 9^{.5}
 Bacardi, sugar syrup, fresh lime
 Classic / Strawberry / Raspberry / Passionfruit

Rose manhattan 9^{.5}
 Jack Daniels, Martini Rosso,
 lime, rose syrup, bitters

WE APPRECIATE
 THE FRENCHER
 THINGS IN LIFE

Like the French, we care about
 fresh, quality ingredients.
 We work closely with our suppliers
 to ensure we bring in the best
 product available on the day.

STARTERS AND SHARING

Baked truffle bread 13^{.5}
 Melted Morbier, pear, almond crust

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

Burrata 12
 Houmous, tomatoes,
 roasted chickpeas, nasturtium

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

Beef carpaccio 14^{.5}
 Confit egg yolk, Parmesan gel,
 truffle oil, crisped rice

Poached prawns 10^{.5}
 Cantaloupe melon, mint, samphire,
 tapioca cracker, curried apple mayonnaise

Salt baked celeriac 13^{.5}
 Caramelised celeriac purée, chickpeas,
 Thai asparagus, spiced granola,
 soya yoghurt, lemon dressing

Octopus carpaccio 12^{.5}
 Taramasalata, shaved fennel,
 mango, pomegranate molasses, French dressing

SALADS

Superfood salad 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 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}

Confit salmon 15^{.5}
 Dill & crème fraîche potato salad,
 green beans, tomatoes, radish,
 soft boiled egg, baby gem, green olives

MAINS

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

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

Seabass 18^{.5}
 Bok choy, panisse, black olives, cauliflower,
 saffron dressing, lotus root crisp

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

Monkfish 22
 Baby courgette, patty pan, spinach purée,
 prawn croquette, bouillabaisse sauce

Chicken breast 17
 Asparagus, radish, peas, runner beans,
 artichoke purée, crackling, creamy chicken jus

Beef fillet 27^{.5}
 Baby heritage carrots,
 carrot & ginger purée, veal jus

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

Veal fillet 28
 Braised veal cheek, bok choy, king oyster
 mushrooms, apple purée, star anis jus

Quinoa & puntalette risotto 15^{.5}
 Pea purée, broad beans, soya beans,
 Parmesan crisp, pea shoot

Aubaine croiss-burg 18^{.75}
 Sliced beef fillet, Gruyère, shredded iceberg
 lettuce, beef tomato, honey & truffle
 mayonnaise, croissant bun

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

All burgers are served with cabbage slaw and fries

SIDES

Fries 3^{.5}

Sweet potato fries 4^{.5}

Mixed spring greens 4^{.5}

Half avocado 4
 Pink grapefruit, pomegranate, basil, lemon oil

New potatoes & samphire 4^{.5}

Grilled chilli tenderstem broccoli 4

Mashed potato 3^{.5}

Mixed leaves 3^{.5}

DESSERTS

Apricot & polenta cake 6^{.5}
 Apricot coulis, mascarpone &
 rosemary cream, granola

Nutella profiterole 8^{.5}
 Vanilla ice cream, hot chocolate sauce,
 roasted hazelnuts

Lemon cake 6^{.5}
 Lemon sorbet, raspberry coulis,
 crushed almonds

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.

Ask your server
 for details on our Chef's specials