

AUBAINE

APÉRITIF

Veuve Clicquot Yellow Label Champagne, Reims, France	14. ⁷⁵
Notting Hill Pale Ale 33cl	6
Aperol spritz Aperol, Prosecco, soda	9. ⁵
Grand 75 Grand Marnier, Champagne, lemon	16
Negroni Sbagliato Campari, Cinzano 1757 Rosso, Prosecco	9. ⁵

Freshly baked bread	2. ⁵
Mixed olives ve	4. ⁵

SMALL PLATES & SHARING

Soupe du jour v	7. ⁹⁵
Seasonal soup, our sourdough bread	
Burrata v	12
Borlotti beans and beetroot houmous, bean salad, puffed rice	
Calamars frits df	10
Paprika, chilli, spring onion, lime aioli	
Beef carpaccio	14. ⁵
Pickled girolles, crispy kale, radish, egg yolk puree, Avruga caviar	
Scallops	14. ⁵
Samphire 3 ways, bok choy, mangetout, Alsace bacon, red chilli, lobster oil	
Hen Egg	10
Alsace bacon, crispy shallot, pickled girolle, potato foam	
Octopus carpaccio	12. ⁵
Taramasalata, shaved fennel, mango, pomegranate molasses	
Pizzetta	17
Pecorino cheese, pickled walnuts, truffle, radicchio, honey.	

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.

SALADS

Superfood salad ve	10. ⁵
Baby kale, butternut squash, pomegranate, farro, linseed, cauliflower couscous, pomegranate molasses	
Add corn fed chicken breast	7. ⁵
Add halloumi v	4. ⁵
Salade de chèvre chaud v	12
Warm goats' cheese, cereal toast, baby gem lettuce, mixed leaves, apple, grapes, walnuts, French dressing	
Chicken Caesar salad	15. ⁵
Baby gem lettuce, parmesan, rosemary brioche croutons, anchovy Caesar dressing	
Salmon sashimi salad df	18. ⁵
Freekeh, avocado, radish, soybeans, matcha rice crackers, ponzu dressing, sesame seed, coriander	

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MAINS

Lobster spaghetti	32
Slow roasted cherry tomatoes, lobster bisque, basil cress, lobster & espelette pepper oil	
Moules Marinière & fries	16. ⁵
Mussels, white wine, garlic, parsley	
Filet de boeuf	29
Puffed wild rice & oat crust, lovage emulsion, veal jus, watercress	
Chicken breast	18
Gnocchi, porridge, king oyster mushroom, cavolo nero, quince aioli, chestnut ketchup, hazelnuts	
Sea bass	19. ⁵
Jerusalem artichoke puree, confit taro, bok choy, Brussel sprout, chestnut, buttermilk	
Orzo, Farro & Freekeh Rissotto	18. ⁵
Mushroom puree, parmesan, granola, parsley cress	
Lobster brioche	18. ⁵
Avocado, beef tomato, shredded iceberg lettuce, basil leaf, chilli mayonnaise	
Wagyu steak	40
Fregola pasta, confit shallot, black garlic, walnut salsa verde, watercress	
Halibut	32
Merguez, squid, farro, runner beans, peas, capers, squid ink tuile, smoked butter	
Lamb rump and braised belly	27
Smoked aubergine puree, confit potatoes, grilled radicchio, broccoli, parmesan	
Raviole v	17
Salsify, cavolo nero, oyster mushroom, pickled beetroot, mushroom consommé, tarragon oil	
Aubaine burger	18. ⁷⁵
Sliced beef fillet, sliced emmental, shredded iceberg lettuce, beef tomato, honey & truffle mayonnaise	
Wagyu burger	22
100% Wagyu beef, kimchi, sliced emmental, shredded iceberg lettuce	
Our burgers are served with cabbage slaw & fries	

SIDES

Fries v	3. ⁵
Sweet potato fries v	6. ⁵
Feta cheese, pomegranate, parsley	
Grilled chilli tenderstem broccoli ve	4
Mashed potato v	3. ⁵
Sautéed seasonal greens ve	4. ⁵
Mixed leaves ve	3. ⁵
Half avocado ve	4. ⁵
Pink grapefruit, pomegranate, basil, lemon oil	

DESSERTS

Crème brûlée	6. ⁵
Vanilla custard, caramelised sugar	
Croissant perdu	6. ⁵
Twice baked Pain au chocolat, vanilla ice cream	
Nutella profiterole	9
Vanilla ice cream, hot chocolate sauce, roasted hazelnuts	
Cheese platter v	10
A selection of French cheeses	
Pâtisserie	
All our patisserie is handmade in-house	

Ask your server
for details on our Chef's specials