

AUBAINE

APÉRITIF

Veuve Clicquot Yellow Label 13.⁵
Champagne, Reims, France

Pin-Up Fernie Red 33cl ^{ve} 6
A deep red ale; sweet malty aroma
with a full rich body

Spiced G&T 9.⁵
Portobello Road gin, Double Dutch
Oakwood tonic, cinnamon stick

Grand 75 11
Grand Marnier, Prosecco, lemon

Negroni Sbagliato 9
Portobello Road gin,
Campari, Prosecco

WE APPRECIATE
THE FRENCH
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.

MAINS

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

Moules Marinière & fries 15.⁵
Mussels, white wine, garlic, parsley

Lamb 18
Mustard & thyme crust, new potatoes,
Niçoise green beans, cherry tomatoes, baby
onions, black olives, pesto, red wine sauce

Filet de boeuf 200g 28
Fries, mixed leaves
Add peppercorn sauce 2.⁵

Chicken paillard 15
Butterfly chicken breast, baby kale &
green bean salad, toasted hazelnuts,
black truffle, hazelnut dressing

Lemon sole 22
New potatoes, artichoke,
Barigoule butter sauce

Poussin 17
Roast new potatoes, tarragon butter, lemon

Truffle rigatoni 14.⁵
Black truffle cream sauce, shaved truffle

Cod Bouillabaisse 16
Saffron Bouillabaisse, spinach,
handmade gnocchi

Aubaine burger 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

SMALL PLATES & SHARING

Chicken breast croquettes ^{df} 6.⁵
Harissa mayonnaise

Mini merguez sausages ^{df} 6
Lime aioli

Smoked salmon blinis 9.⁵
Avruga caviar, crème fraîche

Burrata ^v 10
Cherry tomatoes, basil cress, pesto

Calamars frits ^{df} 9.⁵
Paprika, chilli, spring onion, lime aioli

Beef carpaccio 6.⁵
Parmesan, truffle oil, rocket

Turmeric & smoked paprika cauliflower ^{ve} 5.⁵
Lemon oil, pomegranate, tofu &
smoked paprika veganaise

Seared tuna ^{df} 8.⁵
Chilli, red quinoa, coriander cress, citrus glaze

Black truffle frittata ^v 6.⁵
Fresh black truffle

Duck liver parfait 7
Onion marmalade, sea salt

Crab 8
Crème fraîche, apple, lime, orange, crostini

Red onion tart 7
Balsamic glaze, Stilton

Cod croquettes 6
Sauce gribiche

Garlic & chilli king prawns 9.⁵
Cauliflower purée

Beetroot salad 6.⁵
Golden & purple beetroot, goats cheese,
toasted hazelnut, balsamic dressing

Baked Camembert ^v 16
Crushed walnuts, truffle oil, crostini, baby leaves

SALADS

Superfood salad ^{ve} 9.⁵
Baby kale, raw cauliflower florets, butternut
squash julienne, quinoa, pomegranate, linseeds,
pomegranate dressing
Add corn fed chicken breast 7.⁵
Add halloumi 4.⁵

Ponzu salmon salad ^{df} 15.⁵
Raw salmon marinated in ponzu, avocado,
wild rice, beetroot, soy bean salad, parsley cress

Salade de chèvre chaud ^v 10.⁵
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

SIDES

Fries ^{ve} 3.⁵

Sweet potato fries ^{ve} 4.⁵

Grilled chilli tenderstem broccoli ^v 4

Mashed potato ^v 3.⁵

Gratin dauphinois 5.⁵

Creamy kale ^v 5.⁵

Mixed leaves ^{ve} 3.⁵

Half avocado ^{ve} 4
Pomegranate, basil, lemon oil

^v - vegetarian ^{ve} - vegan ^{df} - dairy free