

AUBAINE

APÉRITIF

Veuve Clicquot Yellow Label	13 ⁵
Champagne, Reims, France	
Pin-Up Fernie Red	6
33cl ve 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	

ALL DAY BREAKFAST

Full French	12 ⁵
Toulouse sausage, eggs any way, Portobello mushroom, Alsace bacon, baked beans, potato rösti, kale, slow roasted tomatoes	
French toast brioche	11 ⁵
v Strawberries, blueberries, caramelised banana, crème fraîche, maple syrup	
Free range poached or scrambled eggs on our meule toast	7 ⁵
v Kale, slow roasted tomatoes	
Scrambled eggs and black truffle on our meule toast	12 ⁵
v	
Benedict	9 ⁵
Serrano ham, poached eggs, toasted brioche, hollandaise sauce	
Lobster Benedict	13 ⁷⁵
Lobster, poached egg, potato rösti, hollandaise sauce	
Royale	9 ⁷⁵
Smoked salmon, poached eggs, toasted brioche, hollandaise sauce	
Florentine	9
v Spinach, poached eggs, toasted brioche, hollandaise sauce	
Omelette and our seigle noir toast	7 ⁵
v Plain or egg white omelette, kale, slow roasted tomatoes	
Add a filling:	
v Tomatoes, mushrooms, cheese or ham	
Avocado on our cereal toast	10 ⁵
v Poached eggs, slow roasted cherry tomatoes, toasted seeds	
Add toasted feta	
	1 ⁷⁵

SMALL PLATES & SHARING

Chicken breast croquettes	6 ⁵
df Harissa mayonnaise	
Turmeric & smoked paprika cauliflower	5 ⁵
ve Lemon oil, pomegranate, tofu & smoked paprika veganaise	
Balsamic marinated beetroot	5 ⁵
ve Pomegranate seeds, walnuts, parsley cress	
Warm goats cheese crottin	6 ⁵
Honey, thyme, rosemary	
Beef carpaccio	6 ⁵
Parmesan, truffle oil, rocket	
Burrata	10
v Cherry tomatoes, basil cress, pesto	
Ponzu marinated salmon	8
df Avocado, pink peppercorn	
Baked Camembert	16
v Crushed walnuts, truffle oil, crostini, baby leaves	

SALADS

Superfood salad	9 ⁵
ve Baby kale, raw cauliflower florets, butternut squash julienne, quinoa, pomegranate, linseeds, pomegranate dressing	
Add corn fed chicken breast	
	7 ⁵
Add halloumi	
	4 ⁵
Salade de chèvre chaud	10 ⁵
v 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

SANDWICHES

Lobster brioche	16 ⁵
Lobster, beef tomato, avocado, shredded iceberg lettuce, basil leaf, chilli mayonnaise, brioche bun	
Cod goujon brioche	10
Tartare sauce, mixed leaves	
Mixed vegetable tartine	7 ⁵
ve Roasted peppers, avocado, Portobello mushroom, spiced veganaise, mixed leaves	
Chicken Puy de Dôme	9
French fried chicken, melted Cheddar, tomato sauce, brioche, mixed leaves	
Croque Monsieur	10 ⁵
Meule bread, béchamel sauce, Serrano ham, Cheddar, mixed leaves	

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

Moules Marinière & fries	15 ⁵
Mussels, white wine, garlic, parsley	
Lobster spaghetti	28
Lobster, spaghetti, lobster bisque, roasted cherry tomatoes, basil cress	
Chicken paillard	15
Butterfly chicken breast, baby kale & green bean salad, toasted hazelnuts, black truffle, hazelnut dressing	
Pan fried seabass	17
Sweet potato purée, chilli tenderstem broccoli, lemon & sundried tomato sauce vierge, baby watercress	
Butternut squash risotto	14 ⁵
Fourme d'Ambert, toasted hazelnuts, hazelnut oil	
Filet de boeuf	28
200g Fries, mixed leaves	
Add peppercorn sauce	
	2 ⁵
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	

SIDES

Fries	3 ⁵
ve	
Sweet potato fries	4 ⁵
ve	
Grilled chilli tenderstem broccoli	4
Mashed potato	3 ⁵
Gratin dauphinois	5 ⁵
Wilted spinach	4 ⁵
Mixed leaves	3 ⁵
ve	
Half avocado	4
ve Pomegranate, basil, lemon oil	

v - vegetarian ve - vegan df - dairy free

AUBAINE

BRIOCHE, LOBSTER & CHAMPAGNE

Everything is better with Champagne.
Our favourite is Veuve Clicquot.
This legendary French Champagne dates
back to the 18th century. As exquisite now
as it was back then.

CHAMPAGNE & SPARKLING

	125ml / Bottle
Veuve Clicquot Yellow Label Champagne, Reims, France	13.5 / 73
Veuve Clicquot Rosé Champagne, Reims, France	15 / 80
NV Prosecco Spumante Extra Dry, Ca' di Alte, Veneto	8 / 31.5
Skinny Prosecco Soligo, North East Italy	37.5
Veuve Clicquot Rich Champagne, Reims, France	100
NV Laurent-Perrier Cuvée Rosé Champagne, France	110.5
Veuve Clicquot Extra Brut Extra Old Champagne, Reims, France	110

ROSÉ WINES

	175ml / 250ml / Bottle
Monastrell Rosado Molino Loco, Murcia, Spain, 2017	6 / 8.5 / 24
'Estérelle' Côtes de Provence Château du Rouët, Provence, France, 2017	8.85 / 12.35 / 36
Whispering Angel Château d'Esclans, Provence, France, 2017	12.75 / 18 / 52

BEERS & CIDER

Pin-Up Fernie Red 33cl ve A deep red ale; sweet malty aroma with a full rich body.	6
1936 33cl Switzerland	5.25
Peroni 33cl Italy	5.5
Erdinger low alcohol 50cl 0.5% ABV German wheat beer with a fresh bright taste and slight bitter finish.	5.5
Cidre Breton Bolée D'Armorique 33cl France	6

WHITE WINES

LIGHT, CRISP AND REFRESHING

	175ml / 250ml / Bottle
Trebbiano / Garganega Ponte Pietra, Veneto, Italy, 2017	6 / 8.5 / 23
Vermentino Les Vignes de L'Eglise, Languedoc, France, 2017	7 / 9.5 / 26
Pinot Grigio Ca' di alte, Veneto, Italy, 2017	30
Picpoul de Pinet Baron de Badassière, Languedoc, France, 2017	8 / 11 / 30
Chablis Les Hauts de Milly, Burgundy, France, 2017	52

AROMATIC, TEXTURED AND FRUITY

Sauvignon Blanc Holy Snail, Loire, France, 2017.	8.5 / 11.5 / 31.5
Soave Classico Pieropan, Veneto, Italy, 2017 organic	40
Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand, 2017	14 / 19.5 / 58
Sancerre Domaine des Broses, Loire, France, 2016	12 / 16.5 / 49

FULL, COMPLEX AND RICH

Mâcon-Villages Chardonnay, Domaine Perraud, Burgundy, France, 2016	10.25 / 14.5 / 42
Chardonnay IGP Pays d'Oc, Monrouby, Languedoc, France, 2017	30
Pouilly-Fuissé Château de Chaintré, Burgundy, France, 2015	68

SOFT DRINKS

Double Dutch 200ml	
Indian tonic	3
Slimline Indian tonic	3
Soda water	3
Ginger beer	3.15
Cucumber & watermelon tonic	3.15
Juices	
Fresh orange	3.95
Apple / Cranberry / Tomato / Mango / Pear	3.5
Coca-Cola 330ml	3.7
Diet Coke 330ml	3.2
Coke Zero 330ml	3.2
Lemonade 200ml	3
Apple & rhubarb 275ml	3.6
Lemonade & elderflower 275ml	3.6
Evian / Badoit / Perrier 750ml	4.25

RED WINES

LIGHT AND EASY DRINKING

	175ml / 250ml / Bottle
Merlot / Corvina Ponte Pietra, Veneto, Italy, 2017	6 / 8.5 / 23.5
Garnacha El Circo, Aragon, Spain, 2017	6.75 / 9.25 / 25
Syrah Baron de Badassière, Languedoc, France, 2017	8 / 11 / 29
Côtes du Rhône Rouge Les Terres du Roy, Southern Rhône, France, 2016	8.5 / 11.5 / 32
Pinot Noir Cloudy Bay, Marlborough, New Zealand, 2016	60

JUICY, SOFT AND FRUITY

Cabernet Sauvignon Excelsior, Breede Valley, South Africa, 2015	26.5
Bordeaux Rouge Château de Fontenille, France, 2015	9.5 / 13.5 / 38.5
Fleurie Dominique Morel, Beaujolais, France, 2016	42.5
Rioja Reserva Gran Dominio, Spain, 2010	10.5 / 14.75 / 43

DEEP, INTENSE AND BOLD

Malbec Finca Flichman Misterio, Mendoza, Argentina, 2016	34.5
Haut-Médoc Les hautes de perganson, Bordeaux, France, 2014	11.75 / 16.75 / 49
Bourgogne Hautes-Côtes de Nuits 'La Croix', Domaine Mongeard-Mugneret, Burgundy, France, 2015	70
Saint-Estèphe Château Le Crock, Bordeaux, France, 2010	95

HOT DRINKS

Espresso	2.5
Double espresso / Americano	3.5
Macchiato	2.85
Cappuccino / Latte / Flat white Double macchiato / Mocha	3.75
Speciality lattes Matcha / Turmeric / Beetroot / Charcoal	4.5
Valrhona hot chocolate	3.95
Mariage Frères Luxury tea from Paris' oldest and most esteemed tea house. French Breakfast / Vert Provence / Marco Polo Earl Grey Impérial / Thé Vert Fuji-Yama Sultane Ceylan / Darjeeling Himalaya	4.4
Fresh tea Mint / Lemon, ginger & honey	3.8