

AUBAINE

APÉRITIF

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| Veuve Clicquot Yellow Label | 13.5 |
| Champagne, Reims, France | |
| Pin-Up Fernie Red <small>33cl ve</small> | 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

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| Pan fried seabass | 17 |
| Sweet potato purée, chilli tenderstem broccoli, lemon & sundried tomato sauce vierge, baby watercress | |
| Confit pork belly | 15.5 |
| Creamy puy lentils, Dijon mustard, parsley | |
| Butternut squash risotto | 14.5 |
| Fourme d'Ambert, toasted hazelnuts, hazelnut oil | |
| Moules Marinière & fries | 15.5 |
| Mussels, white wine, garlic, parsley | |
| Lobster spaghetti | 28 |
| Lobster, spaghetti, lobster bisque, roasted cherry tomatoes, basil cress | |

SMALL PLATES & SHARING

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| Chicken breast croquettes <small>df</small> | 6.5 |
| Harissa mayonnaise | |
| Mini merguez sausages <small>df</small> | 6 |
| Lime aioli | |
| Burrata <small>v</small> | 10 |
| Cherry tomatoes, basil cress, pesto | |
| Calamars frits <small>df</small> | 9.5 |
| Paprika, chilli, spring onion, lime aioli | |
| Beef carpaccio | 6.5 |
| Parmesan, truffle oil, rocket | |
| Duck liver parfait | 7 |
| Onion marmalade, sea salt | |
| Black truffle frittata <small>v</small> | 6.5 |
| Fresh black truffle | |
| Harissa prawns <small>df</small> | 8.5 |
| Chives, lemon, basil cress | |
| Warm goats cheese crottin | 6.5 |
| Honey, thyme, rosemary | |
| Ponzu marinated salmon <small>df</small> | 8 |
| Avocado, pink peppercorn | |
| Balsamic marinated beetroot <small>ve</small> | 5.5 |
| Pomegranate seeds, walnuts, parsley cress | |
| Turmeric & smoked paprika cauliflower <small>ve</small> | 5.5 |
| Lemon oil, pomegranate, tofu & smoked paprika veganise | |
| Serrano ham <small>df</small> | 6.5 |
| Crushed tomatoes, basil, toasted meule bread | |
| Baked Camembert <small>v</small> | 16 |
| Crushed walnuts, truffle oil, crostini, baby leaves | |

SALADS

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| Superfood salad <small>ve</small> | 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 <small>df</small> | 15.5 |
| Raw salmon marinated in ponzu, avocado, wild rice, beetroot, soy bean salad, parsley cress | |
| Salade de chèvre chaud <small>v</small> | 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

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| Fries <small>ve</small> | 3.5 |
| Sweet potato fries <small>ve</small> | 4.5 |
| Grilled chilli tenderstem broccoli <small>v</small> | 4 |
| Mashed potato <small>v</small> | 3.5 |
| Gratin dauphinois | 5.5 |
| Wilted spinach | 4.5 |
| Mixed leaves <small>ve</small> | 3.5 |
| Half avocado <small>ve</small> | 4 |
| Pomegranate, basil, lemon oil | |

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| Lamb | 18 |
| Mustard & thyme crust, new potatoes, Niçoise green beans, cherry tomatoes, baby onions, black olives, pesto, red wine sauce | |
| Filet de boeuf <small>200g</small> | 28 |
| Fries, mixed leaves | |
| Add peppercorn sauce | 2.5 |
| Ravioles de Saint Jean | 15.5 |
| Black truffle cream sauce, Parmesan, chives, shaved truffle | |
| Chicken paillard | 15 |
| Butterfly chicken breast, baby kale & green bean salad, toasted hazelnuts, black truffle, hazelnut dressing | |
| Pan fried cod | 16 |
| Crushed potatoes, spinach & parsley butter sauce | |
| 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 | |

v - vegetarian ve - vegan df - dairy free