

# AUBAINE

## APÉRITIF

<b>Veuve Clicquot Yellow Label</b>	13 <sup>5</sup>
Champagne, Reims, France	
<b>Pin-Up Fernie Red</b>	6
A deep red ale; sweet malty aroma with a full rich body	
<b>Spiced G&amp;T</b>	9 <sup>5</sup>
Portobello Road gin, Double Dutch Oakwood tonic, cinnamon stick	
<b>Grand 75</b>	11
Grand Marnier, Prosecco, lemon	
<b>Negroni Sbagliato</b>	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

<b>Pan fried seabass</b>	17
Sweet potato purée, chilli tenderstem broccoli, lemon & sundried tomato sauce vierge, baby watercress	
<b>Confit pork belly</b>	15.5
Creamy puy lentils, Dijon mustard, parsley	
<b>Butternut squash risotto</b>	14.5
Fourme d'Ambert, toasted hazelnuts, hazelnut oil	
<b>Moules Marinière &amp; fries</b>	15.5
Mussels, white wine, garlic, parsley	
<b>Lobster spaghetti</b>	28
Lobster, spaghetti, lobster bisque, roasted cherry tomatoes, basil cress	
<b>Lamb</b>	18
Mustard & thyme crust, new potatoes, Niçoise green beans, cherry tomatoes, baby onions, black olives, pesto, red wine sauce	
<b>Filet de boeuf</b>	28
200g Fries, mixed leaves	
Add peppercorn sauce	
<b>Ravioles de Saint Jean</b>	15.5
Black truffle cream sauce, Parmesan, chives, shaved truffle	
<b>Chicken paillard</b>	15
Butterfly chicken breast, baby kale & green bean salad, toasted hazelnuts, black truffle, hazelnut dressing	
<b>Pan fried cod</b>	16
Crushed potatoes, spinach, parsley butter sauce	
<b>Aubaine burger</b>	18 <sup>75</sup>
Sliced beef fillet, Gruyère, shredded iceberg lettuce, beef tomato, honey & truffle mayonnaise, croissant bun	
<b>Wagyu burger</b>	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

<b>Chicken breast croquettes</b>	6 <sup>5</sup>
Harissa mayonnaise	
<b>Mini merguez sausages</b>	6
Lime aioli	
<b>Burrata</b>	10
Cherry tomatoes, basil cress, pesto	
<b>Calamars frits</b>	9 <sup>5</sup>
Paprika, chilli, spring onion, lime aioli	
<b>Beef carpaccio</b>	6 <sup>5</sup>
Parmesan, truffle oil, rocket	
<b>Duck liver parfait</b>	7
Onion marmalade, sea salt	
<b>Black truffle frittata</b>	6 <sup>5</sup>
Shaved black truffle	
<b>Harissa prawns</b>	8 <sup>5</sup>
Chives, lemon, basil cress	
<b>Warm goats cheese crottin</b>	6 <sup>5</sup>
Honey, thyme, rosemary	
<b>Ponzu marinated salmon</b>	8
Avocado, pink peppercorn	
<b>Balsamic marinated beetroot</b>	5 <sup>5</sup>
Pomegranate seeds, walnuts, parsley cress	
<b>Turmeric &amp; smoked paprika cauliflower</b>	5 <sup>5</sup>
Lemon oil, pomegranate, tofu & smoked paprika veganise	
<b>Serrano ham</b>	6 <sup>5</sup>
Crushed tomatoes, basil, toasted meule bread	
<b>Baked Camembert</b>	16
Crushed walnuts, truffle oil, crostini, baby leaves	

## SALADS

<b>Superfood salad</b>	9 <sup>5</sup>
ve Baby kale, raw cauliflower florets, butternut squash julienne, quinoa, pomegranate, linseeds, pomegranate dressing	
Add corn fed chicken breast	
Add halloumi	
<b>Ponzu salmon salad</b>	15.5
df Raw salmon marinated in ponzu, avocado, wild rice, beetroot, soy bean salad, parsley cress	
<b>Salade de chèvre chaud</b>	10 <sup>5</sup>
v Warm goats cheese, cereal toast, Baby Gem lettuce, mixed leaves, apple, grapes, walnuts, French dressing	
<b>Caesar salad</b>	7 <sup>5</sup>
Baby Gem lettuce, Parmesan, brioche & rosemary croutons, anchovy Caesar dressing	
Add corn fed chicken breast	

## SANDWICHES

<b>Lobster brioche</b>	16 <sup>5</sup>
Lobster, beef tomato, avocado, shredded iceberg lettuce, basil leaf, chilli mayonnaise, brioche bun	
<b>Cod goujon brioche</b>	10
Tartare sauce, mixed leaves	
<b>Mixed vegetable tartine</b>	7 <sup>5</sup>
ve Roasted peppers, avocado, Portobello mushroom, spiced veganise, mixed leaves	
<b>Chicken Puy de Dôme</b>	9
French fried chicken, melted Cheddar, tomato sauce, brioche, mixed leaves	

## SIDES

<b>Fries</b>	3 <sup>5</sup>
ve	
<b>Sweet potato fries</b>	4 <sup>5</sup>
ve	
<b>Grilled chilli tenderstem broccoli</b>	4
v	
<b>Mashed potato</b>	3 <sup>5</sup>
v	
<b>Gratin dauphinois</b>	5 <sup>5</sup>
<b>Wilted spinach</b>	4 <sup>5</sup>
<b>Mixed leaves</b>	3 <sup>5</sup>
ve	
<b>Half avocado</b>	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 18<sup>th</sup> century. As exquisite now  
as it was back then.

### CHAMPAGNE & SPARKLING

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

### ROSÉ WINES

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

### BEERS & CIDER

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

### WHITE WINES

LIGHT, CRISP AND REFRESHING

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

AROMATIC, TEXTURED AND FRUITY

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

FULL, COMPLEX AND RICH

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

### SOFT DRINKS

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

### RED WINES

LIGHT AND EASY DRINKING

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

JUICY, SOFT AND FRUITY

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

DEEP, INTENSE AND BOLD

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

### HOT DRINKS

<b>Espresso</b>	2.5
<b>Double espresso / Americano</b>	3.5
<b>Macchiato</b>	2.85
<b>Cappuccino / Latte / Flat white</b> <b>Double macchiato / Mocha</b>	3.75
<b>Speciality lattes</b> Matcha / Turmeric / Beetroot / Charcoal	4.5
<b>Valrhona hot chocolate</b>	3.95
<b>Mariage Frères</b> 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
<b>Fresh tea</b> Mint / Lemon, ginger & honey	3.8