

# AUBAINE

## APÉRITIF

<b>Veuve Clicquot Yellow Label</b>	13.5
Champagne, Reims, France	
<b>Pin-Up Fernie Red</b> <small>33cl ve</small>	6
A deep red ale; sweet malty aroma with a full rich body	
<b>Spiced G&amp;T</b>	9.5
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>Lobster spaghetti</b>	28
Lobster, spaghetti, lobster bisque, roasted cherry tomatoes, basil cress	
<b>Pan fried seabass</b>	17
Caramelised cauliflower purée, cauliflower couscous	
<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>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> <small>200g</small>	28
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>Monkfish</b>	29
Nori seaweed, pak choi, shiitake mushrooms, dashi beurre blanc	
<b>Wagyu rump steak</b> <small>200g</small>	35
Chunky chips, watercress, green peppercorn sauce	
<b>Aubaine burger</b>	18.75
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> <small>df</small>	6.5
Harissa mayonnaise	
<b>Mini merguez sausages</b> <small>df</small>	6
Lime aioli	
<b>Burrata</b> <small>v</small>	10
Romesco sauce, padron peppers	
<b>Calamars frits</b> <small>df</small>	9.5
Paprika, chilli, spring onion, lime aioli	
<b>Beef carpaccio</b>	6.5
Parmesan, truffle oil, rocket	
<b>Balsamic marinated beetroot</b> <small>ve</small>	5.5
Pomegranate seeds, walnuts, parsley cress	
<b>Duck liver parfait</b>	7
Onion marmalade, sea salt	
<b>Black truffle frittata</b> <small>v</small>	6.5
Fresh black truffle	
<b>Harissa prawns</b> <small>df</small>	8.5
Chives, lemon, basil cress	
<b>Warm goats cheese crottin</b>	6.5
Honey, thyme, rosemary	
<b>Truffle &amp; polenta fritters</b>	6.5
Parmesan & cream cheese dip	
<b>Ponzu marinated salmon</b> <small>df</small>	8
Avocado, pink peppercorn	
<b>Padron pepper tempura</b> <small>v</small>	6.5
Lime aioli	
<b>Serrano ham</b> <small>df</small>	6.5
Crushed tomatoes, basil, toasted meule bread	
<b>Baked Camembert</b> <small>v</small>	16
Crushed walnuts, truffle oil, crostini, baby leaves	

## SALADS

<b>Superfood salad</b> <small>ve</small>	9.5
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> <small>df</small>	15.5
Raw salmon marinated in ponzu, avocado, wild rice, beetroot, soy bean salad, parsley cress	
<b>Salade de chèvre chaud</b> <small>v</small>	10.5
Warm goats cheese, cereal toast, Baby Gem lettuce, mixed leaves, apple, grapes, walnuts, French dressing	
<b>Caesar salad</b>	7.5
Baby Gem lettuce, Parmesan, brioche & rosemary croutons, anchovy Caesar dressing	
Add corn fed chicken breast	

## SIDES

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

v - vegetarian ve - vegan df - dairy free