

AUBAINE

APÉRITIF

Veuve Clicquot Yellow Label	13.5
Champagne, Reims, France	
Pin-Up Fernie Red	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	
Pan fried seabass	17
Caramelised cauliflower purée, cauliflower couscous	
Butternut squash risotto	14.5
Fourme d'Ambert, toasted hazelnuts, hazelnut oil	
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

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	

Monkfish	29
Nori seaweed, pak choi, shiitake mushrooms, dashi beurre blanc	

Wagyu rump steak 200g	35
Chunky chips, watercress, green peppercorn 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

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
Wilted spinach	4.5
Mixed leaves ve	3.5
Half avocado ve	4
Pomegranate, basil, lemon oil	

SMALL PLATES & SHARING

Chicken breast croquettes df	6.5
Harissa mayonnaise	
Mini merguez sausages df	6
Lime aioli	
Burrata v	10
Romesco sauce, padron peppers	
Calamars frits df	9.5
Paprika, chilli, spring onion, lime aioli	
Beef carpaccio	6.5
Parmesan, truffle oil, rocket	
Balsamic marinated beetroot ve	5.5
Pomegranate seeds, walnuts, parsley cress	
Duck liver parfait	7
Onion marmalade, sea salt	
Black truffle frittata v	6.5
Fresh black truffle	
Harissa prawns df	8.5
Chives, lemon, basil cress	
Warm goats cheese crottin	6.5
Honey, thyme, rosemary	
Truffle & polenta fritters	6.5
Parmesan & cream cheese dip	
Ponzu marinated salmon df	8
Avocado, pink peppercorn	
Padron pepper tempura v	6.5
Lime aioli	
Serrano ham df	6.5
Crushed tomatoes, basil, toasted meule bread	
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

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 ve	7.5
Roasted peppers, avocado, Portobello mushroom, spiced veganise, mixed leaves	
Chicken Puy de Dôme	9
French fried chicken, melted Cheddar, tomato sauce, brioche, mixed leaves	

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