



VEGAN

2 courses £14⁵ | 3 courses £19⁵

WINES

Mâcon-Villages 10²⁵ / 14⁵ / 42

Chardonnay, Domaine Perraud, Burgundy, France, 2016

Rioja Reserva 11⁵ / 16 / 45

Gran Dominio, Spain, 2010

STARTERS

Beetroot & green apple tartare

Avocado & orange dressing

Roasted cauliflower

Turmeric, smoked paprika, pine nuts, pomegranate, lemon oil

MAINS

Mushroom bourguignon

Mashed potato, carrot bacon

Butternut squash risotto

Fried sage, walnut crumble

Portobello & black bean burger

Lettuce 'bun', french fries

DESSERTS

Poached plum & polenta cake

Mandarin sorbet

Raw 70% dark Peruvian organic chocolate & raspberry brownie

Raspberry sorbet

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes.

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DRY JANUARY COCKTAILS

ALCOHOL FREE

Espresso MartiNo 8⁵

Seedlip Spice 94, Double espresso, syrup

Seedlip 108 & Tonic 8⁵

Seedlip 108, Double Dutch Slimline tonic, orange peel

Erdinger Non-alcoholic Beer 6

LOW ALCOHOL

Garibaldi 8⁵

Campari, orange juice

Aperol Soda 8⁵

Aperol, soda, cranberry

Xeco Tonic 8⁵

Xeco Fino sherry, Double Dutch Slimline tonic, apple

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