

AUBAINE

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.

APÉRITIF

Devaux Grande Réserve Champagne, Troyes, France, N.V	10
Champagne Bellini Devaux grande réserve, white peach purée	11.75
Bloody Mary Absolut vodka, tomato juice, celery, seasoning	8
La Parisienne IPA ^{33cl} Malty and brioche flavoured Parisian craft beer	6.75
Summer G&T Diplôme dry gin, Double Dutch cucumber & watermelon tonic, fresh cucumber	9
Elderflower spritz St Germain, white wine, soda	8.5

FOR THE TABLE

Mini merguez sausages, chilli-lime aioli	6
Spiced maple roasted nuts ^{v, df}	4
Mixed olives ^{v, df}	4
Tasting board Mini merguez sausages, calamars frits, crudités, bresaola, Serrano ham, Gruyère, mixed olives, anchoïade dip, chilli-lime aioli, Aubaine bread selection	22
Sharing tarte ^v Heritage tomatoes, ricotta, buffalo mozzarella, rocket, pesto, pine nuts Add prosciutto	15 2.75
Baked Camembert ^v Crushed walnuts, truffle oil, baby leaves, crostini Add prosciutto	16 2.75

TO START

Soupe du jour ^v Seasonal soup, our sourdough bread	6.5
Burrata ^v Heritage tomatoes, pink grapefruit, honey, lavender oil	10
Tuna tartare Cucumber, spring onion, wasabi crème fraîche, feuille de brique	10
Calamars frits Paprika, chilli, spring onion, chilli-lime aioli	9.5
Beef carpaccio Parmesan, truffle oil, rocket	14.5

FROM THE SEA

Lobster spaghetti Lobster, spaghetti, lobster bisque, roasted cherry tomatoes, basil cress	28
Moules Marinière Mussels, white wine, garlic, parsley, fries	15.5
Sea bass Seared sea bass, carrot purée, tenderstem broccoli, confit lemon, sundried tomato dressing	16.75
Lobster brioche Lobster, beef tomato, avocado, shredded iceberg lettuce, basil leaf, chilli mayonnaise, brioche bun, fries	18.5
Catch of the day Please ask your server for details	

SALADS

Superfood salad ^v Quinoa, courgette, aubergine, peas, tenderstem broccoli, mung bean sprouts, alfalfa, pomegranate, mixed leaves, mixed seeds, French dressing Add corn fed chicken breast Add halloumi	9.5 7.5 4.5
Salade de chèvre chaud ^v Warm goats' cheese, cereal toast, baby gem lettuce, mixed leaves, apple, grapes, walnuts, French dressing	9.5
Caesar salad Baby gem lettuce, Parmesan, brioche & rosemary croutons, anchovy Caesar dressing Add corn fed chicken breast	7.5 7.5
Tuna and chilli mango salad ^{df} Seared tuna, baby gem lettuce, mango, mixed leaves, cucumber, chilli, coriander	15.25

FROM THE LAND

Chicken paillard Butterfly chicken breast, Kalamata olives, green beans, shallots, pistachios, pesto, sundried tomatoes, rocket	14.5
Summer pearl barley risotto ^v Peas, broad beans, pearl barley, feta, mixed seeds	12
Burgers All burgers served with red cabbage slaw and fries	
Aubaine burger Sliced beef fillet, Gruyère, shredded iceberg lettuce, beef tomato, honey and truffle mayonnaise, brioche bun	18.75
Wagyu burger 100% Highland wagyu beef, Cheddar, shredded iceberg lettuce, beef tomato, green peppercorn mayonnaise, homemade ketchup, honey mustard, smoked brioche bun	21
Filet de bœuf Filet (220g), summer salad, fries	26.5
Ribeye Ribeye (280g), roasted tomatoes, mixed leaves, truffle and Parmesan thick-cut chips	29
Add butter for steaks Café de Paris Smoked Alsace bacon	1.5
Add sauce for steaks Grain mustard béarnaise Mushroom and cepes Peppercorn	2.5

Provençale lamb duo Olive-crusted lamb cutlet, rosemary & garlic braised lamb breast, sautéed Niçoise vegetables	19
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SIDES

Fries ^{v, df}	3.5
Sweet potato fries ^{v, df}	3.5
Chargrilled baby gem lettuce Parmesan, anchovy Caesar dressing	3.75
Creamed spinach, kale, peas ^v	3.75
Half avocado ^{v, df} Pink grapefruit, pomegranate, basil, lemon oil	3.75
Sautéed green beans ^v Broad beans, pearl onions	3.5
Grilled chilli tenderstem broccoli ^{v, df}	3.75
Mashed potato ^v	3.5
Mixed leaves salad ^{v, df}	3.5