

"Man certainly cannot live by bread alone, but, on the other hand, wouldn't want to live without it".

## STARTERS & SALADS

<b>Butternut squash soup</b> Butternut squash soup, parmesan and truffle oil Soupe au potiron, parmesan et huile de truffes	£ 7.00
<b>Salade du Marché</b> Salade du Marché	£ 8.50
<b>Octopus</b> Octopus carpaccio, fennel, chilli and olive oil Carpaccio de poulpes, fenouil, chili et huile d'olive	£ 9.50
<b>Wild mushroom friand, Duck egg</b> Wild mushrooms, puff pastry, duck egg and hollandaise Friand de champignons sauvage, œuf de cane et hollandaise	£ 9.50
<b>Salad of Roquefort</b> Roquefort cheese, dandelion, figs, pear and walnut Salade d'endives, poires pochées, roquefort, figues et noix	£ 10.50
<b>Fried squid</b> Salt and chilli squid, lime aioli and coriander Beignets de calamars, aioli au citron vert et coriandre	£ 11.50
<b>Buffalo mozzarella</b> Buffalo mozzarella, heritage tomato jelly, radish and basil Mozzarella Buffalo, consommé de tomates, radis et basilic	£ 11.50
<b>Smoked salmon salad</b> Ugie smoked salmon, beetroot, new potato and dill crème fraîche Saumon Ugie fumé, betteraves, pommes de terre nouvelles, crème fraîche et aneth	£ 12.00
<b>Crab</b> Timbale of crab, broccoli, bitter leaves and shellfish bisque Chair de crabe, brocoli et bisque de crustacés	£ 12.95
<b>Beef carpaccio, Truffle vinaigrette</b> Carpaccio de boeuf, vinaigrette de truffes	£ 14.50
<b>Chicken salad</b> Aubaine chicken Caesar salad Poulet grillé façon César	£ 15.50
<b>Lobster salad</b> Lobster with quinoa, orange and black olives Salade de homard, quinoa, crème fraîche, oranges et olives noires	£ 18.95

*Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in any menu items.  
Prices include VAT. An optional 12.5 % service charge will be added to your bill.  
Our restaurant welcomes parties above 10 persons. Please contact our manager to arrange details.  
Maximum 2 cards or payment mode per table.*

## MAINS

<b>Feuilleté of Goat's cheese</b> Goat's cheese and field mushroom tart Feuilleté de chèvre et champignons	£ 10.95
<b>Mussels</b> Mussels, white wine, parsley and fries Moules marinière et frites	£ 14.75
<b>Prawns</b> Grilled tiger prawns, bok choy, shiitake and chilli Crevettes, choux chinois, champignons shiitake, coriandre et piment	£ 16.00
<b>Lobster spaghetti</b> Spaghetti, lobster, tomato and basil Spaghetti au homard, tomate et basilic	£ 22.50
<b>Scallops</b> Scallops, caramelized endives, cauliflower and pomegranate Coquilles saint jacques, endives caramélisés, choux fleur et grenade	£ 16.50
<b>Cod</b> Roast cod, fennel and red wine braised squid Cabillaud rôti, fenouil, calamars au vin rouge	£ 18.00
<b>Sea bass</b> Sea bass, steamed mussels, artichoke and tomato Filet de loup de mer grillé, moules, artichaut et tomate	£ 19.50
<b>Lemon sole</b> Grilled lemon sole, tartare sauce Sole Limande grillée, sauce tartare	£ 21.00
<b>Pigs cheeks</b> Free range pig cheeks, spring greens and Dijon mustard Joues de porc, choux vert et moutard de Dijon	£ 15.50
<b>Lamb rack</b> Roast rack of lamb with nicoise garnish Carré d'agneau rôti, légumes 'Niçoise'	£ 19.00
<b>Aubaine beef fillet Burger (120g), Fries</b> Tranches de filet de bœuf, brioche maison, gruyère, concombre mariné et frites	£ 16.00
<b>Chicken supreme</b> Corn fed chicken supreme, leeks and morels Poulet fermier, poireaux et morilles	£16.95
<b>35 Day aged rib eye (250 g), Crispy shallot, Fries, Sauce Béarnaise</b> Entrecôte maturée pendant trente cinq jours, cresson, échalote, frites et sauce béarnaise	£21.50
<b>Beef fillet (220 g), Crispy shallot, Fries, Sauce Béarnaise</b> Filet de bœuf, cresson, échalote, frites et sauce béarnaise	£23.50

## SIDE DISHES

<b>Dauphinoise potatoes, roast fennel and tomato, french fries, spinach, mix leaf salad, broccoli, ratatouille</b>	£ 3.95
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## DESSERTS

<b>Selection of patisseries</b>	from £ 3.95
<b>Fresh fruit salad</b>	£ 8.50
<b>Selection of ice cream or sorbet</b>	£ 7.00
<b>Cheese platter</b>	£ 9.00