

## **Aubaine- Sample Menu**

### **Smallplates & sharing**

Chicken breast croquettes (df) £6.8  
Harissa mayonnaise

Mini merguez sausages (df) £6.5  
Lime aioli

Burrata (v) £10.5  
Cherry tomatoes, basil cress, pesto

Calamars frits (df) £10  
Paprika, chilli, spring onion, lime aioli

Beef carpaccio £6.8  
Parmesan, truffle oil, rocket

Duck liver parfait £7.5  
Onion marmalade, sea salt

Black truffle frittata (v) £6.8  
Shaved black truffle

Harissa prawns (df) £9  
Chives, lemon, basil cress

Warm goats cheese crottin (v) £6.8  
Honey, thyme, Rosemary

Ponzu marinated salmon (df) £8.5  
Avocado, pink peppercorn

Balsamic marinated beetroot (ve) £5.8  
Pomegranate seeds, walnuts, parsley cress

Turmeric & smoked paprika cauliflower (ve) £5.8  
Lemon oil, pomegranate, tofu & smoked paprika veganise

Serrano ham (df) £6.8  
Crushed tomatoes, basil, toasted meule bread

Baked Camembert (v) £16  
Crushed walnuts, truffle oil, crostini, baby leaves

### **Salads**

Superfood salad (ve) £10  
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) £16  
Raw salmon marinated in ponzu, avocado, wild rice, beetroot, soy bean salad, parsley  
cress

Salade de chèvre chaud (v) £11  
Warm goats cheese, cereal toast, baby gem lettuce, mixed leaves, apple, grapes, walnuts,  
French dressing

Chicken Caesar salad £15.5  
Baby gem lettuce, parmesan, brioche & Rosemary croutons, anchovy Caesar dressing

### **Sides**

Fries (ve) £3.75

Sweet potato fries (ve) £5

Grilled chilli tenderstem broccoli (v) £4.5

Mashed potato (v) £3.75

Gratin dauphinois £6

Wilted spinach £4.75

Mixed leaves (ve) £3.75

Half avocado (ve) £4.5  
Pomegranate, basil, lemon oil

### **Main courses**

Pan fried seabass £18

Sweet potato purée, chilli tenderstem broccoli, lemon & sundried tomato sauce vierge,  
baby watercress

Confit pork belly £17.5  
Creamy puy lentils, dijon mustard, parsley

Butternut squash risotto £15.5  
Fourme d'ambert, toasted hazelnuts, hazelnut oil

Moules marinière & fries £16.5  
Mussels, white wine, garlic, parsley

Lobster spaghetti £29.5  
Lobster, spaghetti, lobster bisque, roasted cherry tomatoes, basil cress

Lamb 19  
Mustard & thyme crust, new potatoes, niçoise green beans, cherry tomatoes, baby  
onions, black olives, pesto, red wine sauce

Filet de boeuf 200g £29  
Fries, mixed leaves  
Add peppercorn sauce £2.5

Ravioles de Saint Jean £16.5  
Black truffle cream sauce, parmesan, chives, shaved truffle

Chicken paillard £15.75  
Butterfly chicken breast, baby kale & green bean salad, toasted hazelnuts, black truffle,  
hazelnut dressing

Pan fried cod £17  
Crushed potatoes, spinach, parsley butter 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