

AUBAINE

APÉRITIF

Veuve Clicquot Yellow Label Champagne, Reims, France	14.75
Notting Hill Pale Ale 33cl	6
Aperol spritz Aperol, Prosecco, soda	9.5
Grand 75 Grand Marnier, Champagne, lemon	16
Negroni Sbagliato Campari, Cinzano 1757 Rosso, Prosecco	9.5

Freshly baked bread 2.5

SMALL PLATES & SHARING

Chicken breast croquettes df Harissa mayonnaise	7
Mini merguez sausages df Red pepper, onion, harissa	6.5
Burrata v Borlotti beans and beetroot houmous, bean salad, puffed rice	12
Padrón peppers v / df Garlic & sherry vinegar, lime aioli	6.5
Crab and crayfish salad Pickled cabbage, quinoa, Granny Smith apple, peanut dressing, coriander	12.5
Calamars frits df Paprika, chilli, spring onion, lime aioli	10
Beef carpaccio Pickled girolle, egg yolk purée, radish, red vein sorrel	12
Prawns df Harissa, chives, lemon, basil cress	9
Warm goats' cheese crottin v Cherry tomatoes, olive oil & honey marinade	6.8
Lobster Benedict Lobster, poached egg, sweetcorn fritter, hollandaise sauce	16.75
Truffle & polenta fritters Parmesan & cream cheese dip	6.8
Black truffle pizzetta Pecorino cheese, pickled walnuts, truffle, radicchio, honey	17
Baked Camembert v Crushed walnuts, truffle oil, crostini	16

SALADS

Superfood salad ve Mixed leaves, grilled aubergine, courgette, tenderstem broccoli, peas, quinoa, pomegranate, French dressing	10.5
Add corn fed chicken breast	7.5
Add halloumi v	4.5
Add ponzu salmon	6.5
Salmon sashimi salad df Freekeh, avocado, radish, soybeans, matcha rice crackers, ponzu dressing, sesame seed, coriander	18.5
Salade de chèvre chaud v Warm goats' cheese, cereal toast, baby gem lettuce, mixed leaves, apple, grapes, walnuts, French dressing	11.5

Chicken Caesar salad Baby gem lettuce, parmesan, rosemary brioche croutons, anchovy Caesar dressing	15.5
Add Alsace bacon	3.5

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.

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 v	4.75
Mixed leaves ve	3.75
Half avocado ve	4.5
Pomegranate, basil, lemon oil	

MAINS

Sea bass Celeriac purée, artichoke, runner beans, red chicory, crispy savoy cabbage, star anise jus	19
Risotto Caramelised cauliflower purée, cauliflower couscous, trumpet mushrooms, puffed rice	16
Chicken paillard Butterfly chicken breast, cherry tomatoes, rocket, basil pesto	16
Truffle rigatoni v Black truffle cream sauce, shaved truffle	16.5
Cod Chickpeas and chorizo stew, crispy cod cheek, bok choy	23
Moules marinière & fries Mussels, white wine, garlic, parsley	16.5
Lobster spaghetti Roasted cherry tomatoes, lobster bisque, basil cress	29.5
Duck Swede & lovage purée, cavolo nero, sautéed girolles, orange purée, red wine jus	24.5
USDA Black Angus Ribeye steak 300g Hand-cut fries, salsa verde	39
Filet de boeuf 200g Fries, mixed leaves	29
Add peppercorn sauce	2.5
Aubaine burger Sliced beef fillet, Gruyère cheese, shredded iceberg lettuce, beef tomato, honey & truffle mayonnaise, brioche bun	18.75
Wagyu burger 100% Wagyu beef, kimchi, sliced cheddar, shredded iceberg lettuce, chilli mayonnaise, brioche bun	22

Our burgers are served with cabbage slaw and fries

DESSERTS

Crème brûlée Vanilla custard, caramelised sugar	6.5
Croissant perdu Twice baked Pain au chocolat, vanilla ice cream	6.5
Nutella profiterole Vanilla ice cream, hot chocolate sauce, roasted hazelnuts	9
Cheese slate	9.5

v - vegetarian ve - vegan df - dairy free

@aubaineuk #aubainerestaurant 📶 Aubaine-Guest

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. A discretionary service charge of 12.5% is included in your bill.



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