

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 Harissa mayonnaise	7
Courgette crisps v/df Lime aioli	6
Mini merguez sausages df Lime aioli	6.5
Warm goats' cheese crottin v Cherry tomatoes, olive oil & honey marinade	6.8
Beef carpaccio Pickled girolle, egg yolk purée, radish, red vein sorrel	12
Prawns df Harissa, chives, lemon, basil cress	9
Calamars frits df Paprika, chilli, spring onion, lime aioli	10
Burrata v Spiced beetroot purée, golden beetroot, pine nuts, baby basil, crostini	11
Crab and crayfish salad Pickled cabbage, quinoa, Granny Smith apple, peanut dressing, coriander	12.5
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 Add Alsace bacon	15.5 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
Blackened cod Crispy cod cheek, bok choy, taramasalata, lemon oil, coriander	19
Chicken paillard Butterfly chicken breast, cherry tomatoes, rocket, basil pesto	16
Rigatoni épicé ve Black olives, spicy tomato sauce	14.5
Lobster spaghetti Roasted cherry tomatoes, lobster bisque, basil cress	29.5
Moules marinière & fries Mussels, white wine, garlic, parsley	16.5
Lamb Lamb rump, aubergine purée, Okonomiyaki, broccoli, radicchio, lotus crisp	21
Filet de boeuf 200g Triple-cooked hand cut fries, morels sauce	29
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.