

AUBREY RESTAURANT

LUNCH MENU

STARTERS

Traditional smoked salmon
with shallots, capers, crème fraiche and blini 9.00

Fresh goat's cheese
with beetroot and baby spinach salad,
basil dressing 8.00

Seared peppered tuna
with green bean and tomato salad,
black olive puree and chive oil 9.00

**Confit chicken leg, leek and
wild mushroom terrine**
with apple compote and toasted brioche 8.50

Lightly spiced fish and crab cake
with avocado salsa and mixed cress 8.00

Classic Caesar salad
with Boquerón anchovies, garlic croutons 8.00
and citrus and thyme grilled chicken 12.00

Mixed salad
seasonal leaves, cherry tomatoes,
shredded cucumber, grated carrots, pumpkin seeds,
organic sprouts and French herb dressing 7.00

Pea soup
with crème fraiche and pancetta chips 6.00



BURGERS

Cornish free range chicken burger
with fried free range egg in a sesame bun.
Served with red onion coleslaw and Kensington fries 12.00

“The Doyle Collection Burger”
with glazed bacon in a sesame bun. Served with homemade tomato

and avocado salsa and Kensington fries 14.00

*If you are allergic to any foods,
please inform your waiter at the time of ordering*

MAIN COURSES

Roasted rack of lamb

with confit potato, aubergine puree, grilled courgettes
and tomato and basil jus 23.00

Poached fillet of smoked haddock

with Welsh rarebit glaze, poached egg,
creamed potato and wilted spinach 19.00

Breast of guinea fowl

with thyme roasted new potatoes, pea puree,
smoked bacon 20.00

Pan fried fillet of halibut

with crab and potato croquets, asparagus,
baby leeks and shellfish sauce 22.00

Fillet of pork

with Cumbria ham, black pudding crushed potatoes,
glazed baby vegetables and wholegrain mustard sauce 19.00

Roasted breast of Gressingham duck

with bubble and squeak, pak choi and cherries 20.00

Wild mushroom, spinach and Stilton risotto cake

with wilted spinach, caramelized vegetables
and herb dressing 18.00



FROM THE GRILL

Char grilled salmon

with grilled asparagus, buttered new potatoes and hollandaise sauce 16.50

Our beef is 21 day dry aged Scotch beef, selected from 3 year old Suckler herd
(a cross between Aberdeen Angus and Charolais).

Sirloin steak	8oz	20.50
Fillet steak	8oz	26.00
Rib eye steak	8oz	22.00
Organic corn-fed chicken supreme		15.50

Our chicken and grilled steaks are served with
hand cut spiced red potato wedges,
a herb roasted Portobello mushroom, a grilled vine tomato,
Kensington ale battered onion rings and basil hollandaise sauce.



SIDE ORDERS 3.50

Creamed potato	Tarragon buttered new potatoes
Buttered baby spinach	Hand cut spiced red potato wedges
Kensington's fries	Buttered green vegetables
Mixed leaf salad, house dressing	Aged parmesan and rocket salad