



**We wish you a truly enjoyable dinner!**

Our staff is here for You! Please let us know if there is anything that we could do to make your evening even more pleasant!

## AUBREY RESTAURANT DINNER MENU



## STARTERS

**Warm salad of black pudding**  
wild mushrooms, potato, crispy bacon  
and a soft poached egg 7.00

**Traditional smoked salmon**  
with shallots, capers, crème fraiche and blini 8.00

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

**Smoked breast of Gressingham duck**  
with confit leg croquette, celeriac salad  
and pear compote 8.00

**Pressed ham hock terrine**  
with homemade piccalilli 6.50

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

**Leek and potato soup**  
with truffle foam 6.00

**Roasted breast of partridge**  
with bread sauce, pancetta and game chips 7.00

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

Service charge is not included  
Prices are in GBP & include VAT



## MAIN COURSES

**Pan fried monkfish**  
with creamed leeks, buttered new potatoes  
and crispy Cumbrian ham 19.00

**Fillet and slow cooked belly of pork**  
with bubble and squeak,  
caramelised apples and sage sauce 17.00

**Seared Scottish salmon fillet**  
braised green lentils, glazed baby fennel and leeks 16.00

**Slow cooked shoulder of lamb**  
with spring onion mashed potato and confit root vegetables 16.00

**Roasted fillet of venison**  
with butternut squash puree, fondant potato,  
braised Savoy cabbage and smoked bacon sauce 22.00

**Pan roasted fillet of cod**  
with crushed potatoes, spiced fried squid rings,  
semi dried cherry tomatoes, coriander sauce 17.00

**Breast and leg of pheasant**  
braised red cabbage, celeriac puree,  
crispy potatoes and thyme game jus 18.00

**Tagliatelle**  
with grilled courgettes, spinach  
and light mushroom sauce 14.00

## FROM THE GRILL

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

<b>Grilled calves liver</b> and bacon with creamed potato and onion gravy	15.00
<b>Sirloin steak</b>	8oz 20.00
<b>Fillet steak</b>	8oz 26.00
<b>Rib eye steak</b>	8oz 22.00
<b>Organic corn-fed chicken supreme</b>	15.00

All our grilled steaks and chicken are served with hand cut spiced red potato wedges, herb roasted Portobello mushroom, grilled vine tomato, Kensington's ale battered onion rings, basil Hollandaise

## SIDE ORDERS 3.50

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

