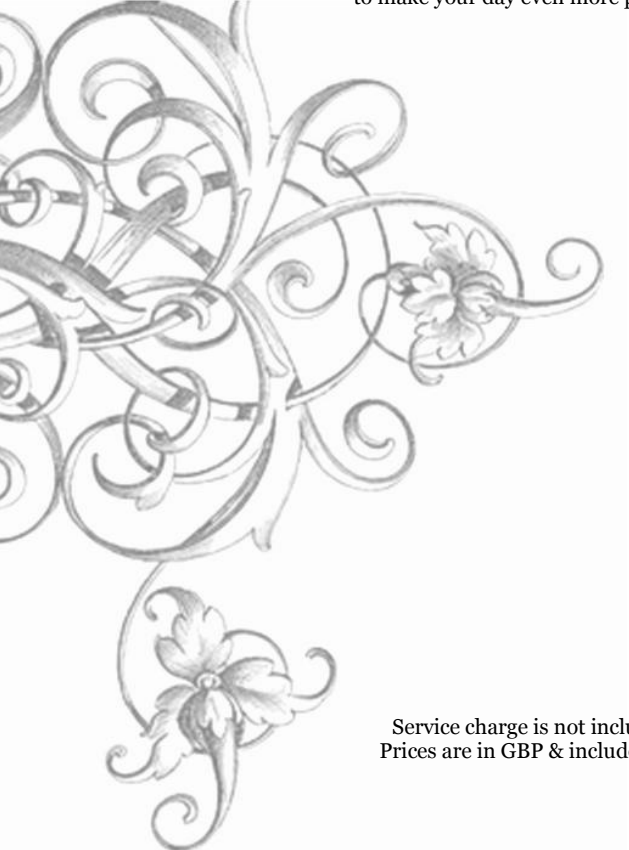


**We wish you a truly enjoyable lunch!**

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



**AUBREY RESTAURANT  
LUNCH MENU**



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



## 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 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

**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 herb French dressing 7.00

**British cold cut selection of cured and cooked meats**  
with homemade piccalilli and rustic bread 9.00

## BURGERS

**Cornish free range chicken burger**  
with fried free range egg, red onion coleslaw,  
served in a sesame bun with Kensington fries 12.00

**"The Doyle Collection Burger"**  
glazed bacon, 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

**Beer battered cod**  
spiced potato wedges, lime crème fraiche,  
tartar sauce served with homemade ketchup 12.00

**Seared fillet of salmon**  
new potatoes, buttered spinach and hollandaise sauce 12.00

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

**Roasted organic corn fed chicken supreme**  
bubble and squeak, creamed leeks and a sage sauce 13.00

**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 12.00

## 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).

**Grilled calves liver** and bacon with creamed potato and onion gravy 15.00

**Sirloin steak** 8oz 20.00

**Rib eye steak** 8oz 22.00

**Organic corn-fed chicken supreme** 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  
Buttered baby spinach  
Kensington's fries  
Mixed leaf salad, shallot dressing

Tarragon buttered new potatoes  
Hand cut spiced red potato wedges  
Braised red cabbage  
Aged parmesan and rocket salad