

To Commence

WARM BAKED MINI SHERSTON WHITE LOAF

With English Salted Butter Or Extra Virgin Olive Oil & Aged Balsamic Vinegar
Three pounds & ninety-five pence

ROASTED KABOCHA SQUASH SOUP

Diced Silken Tofu & Red Chilli Oil
Seven pounds & fifty pence or inclusive if on a dinner package

FAUX TRUFFLE

Pickled Shimeji, Mushroom Purée, Port Jelly
Eight pounds & fifty pence or one pound supplement if on a dinner inclusive package

GAME BIRD & PORK TERRINE

Nashi Pear Chutney, Golden Raisins, Soda Bread Croute
Ten pounds or two pounds & fifty pence supplement if on a dinner inclusive package

PAN SEARED SHETLAND SCALLOPS

Cauliflower Purée, Spiced Shallot Bhaji
Curry Oil
Fourteen pounds & fifty pence or seven pounds supplement if on a dinner inclusive package

MONTGOMERY CHEDDAR BRULEE

Scotch Quail Egg, Parmesan & Black Pepper Cheese Straw, Radish
Eight pounds & fifty pence or one pound supplement if on a dinner inclusive package

BRIXHAM CRAB

Avocado, Brown Crab Meat Emulsion
Pink Grapefruit & Nasturtium
Eleven pounds or three pounds & fifty pence supplement if on a dinner inclusive package

Please note a discretionary 10% service charge will be added to table of eight or more diners.

Please do let your server know if you have any special dietary requirements or allergies and we will do our very best assist you with your requirements. **If in doubt please ask a member of staff.**

Please note that our dishes may contain one or more of the following allergens:

Cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, and celeriac, mustard, sulphuric dioxide and sulphites.



To Follow

HIGHLAND VENISON LOIN

Pomme Anna Potato, Kale, Wild Mushroom, Baby Turnip, Port Reduction, Juniper Jus

Twenty-six pounds & fifty pence or four pounds & fifty pence supplement if on a dinner inclusive package

BEEF FILLET Tournedos

Fried Brioche Croute, Green Bean & Shallot Fondue

Fresh Summer Truffle & Madeira Sauce

Thirty-two pounds & fifty pence or ten pounds & fifty pence supplement if on a dinner inclusive package

STEAMED HALIBUT

Braised Pak Choi, River Exe Mussel & Potato Broth, Salty Fingers

Twenty-six pounds or four pounds supplement if on a dinner inclusive package

SEARED GOLDEN CROSS GOATS CHEESE ROYALE PARFAIT (V)

Roasted Baby Beets & Jersey Royal Potato

Eighteen pounds or inclusive if on a dinner package

ROASTED WILD DUCK

Roasted Breast, Confit Leg Feuille De Brick Cigarillo

Cavolo Nero, Mulled Wine Poached Quince

Twenty-two pounds or inclusive if on a dinner inclusive package

SOUTH WEST COASTAL LAMB RUMP

Merguez "Shepard's Pie", White Bean Purée, Aged Parmesan Foam, Purple Sprouting Broccoli

Twenty-four pounds & fifty pence or two pounds & fifty pence supplement if on a dinner inclusive package

Our main courses are served with appropriate accompaniments to complete each dish.

SIDE ORDERS

Creamed Potato Topped With Fresh Black Truffle

Braised Red Cabbage

Baked Cauliflower & Farmhouse Mature Cheddar Cheese

Roasted Chantenay Carrots

Triple Cooked Hand Cut Chips

Selection Of Seasonal Vegetables

Dressed Mixed Baby Leaf & Sakura Cress

All side orders: Three pounds & fifty pence



Chef's Selection Of Grills

AUBREY'S DRY AGED "KNIGHTED BARON OF COOMBE ABBEY"

Ideal For Two To Share

Hand Cut To A 32oz Approximate Weight

Served With Roasted Plum Tomato, Flat Mushroom & Watercress

Tempura Roscoff Onion Rings

Triple Cooked Hand Cut Chips & Peppercorn Sauce

Roasted On The Bone For A Greater Flavour & Carved Off The Bone

For Optimum Enjoyment, Chef Recommends That This Steak Is Cooked Medium Rare
*Seventy pounds or twenty-four pounds per person supplement if on a dinner inclusive package.
Individual supplement forty-eight pounds*

AUBREY'S HANGAR STEAK

Hand Cut To A 10oz Approximate Weight

The Hangar Steak Also Known As The Butchers Steak Because Butchers Would Often Keep It For Themselves Rather Than Offer It For Sale. It Is A Cut Of Steak Prized For Its Flavour.

For Optimum Enjoyment, Chef Recommends That This Steak Is Cooked Medium Rare
Twenty-seven pounds & fifty pence or five pounds & fifty pence supplement if on a dinner inclusive package

AUBREY'S DRY AGED FILLET ON THE BONE

Hand Cut To A 8oz Approximate Weight

"Cooked On The Bone To Give Maximum Flavour To Match The Unrivalled Tenderness"

For Optimum Enjoyment, Chef Recommends That This Steak Is Cooked Medium Rare
Thirty pounds or eight pounds supplement if on a dinner inclusive package

Our Steaks Are Finished With A Beef Dripping & Thyme Glaze
Served With Roasted Plum Tomato, Flat Mushroom & Watercress
Triple Cooked Hand Cut Chips

Choice Of The Following: Au Poivre, Béarnaise Or Red Wine Sauce
Two pounds & fifty pence

*Our Steaks Are Cut From Carefully Sourced Grass Fed Cattle, That Has Been Dry Aged On The Bone
For A Minimum Of 28 Days*

