

RESTAURANT MENU

NIBBLES

Dressed Olives (ve,gf) £4

Whipped Italian Ricotta (v) £7.5

Truffle, Honey, Olive Oil Crostini.

Pigs in Blankets £6

Honey & Mustard Glazed.

TO START

Soup of the Day, Crusty Bread & Butter £7

Please ask your server for today's flavour.

Steamed Shetland Mussels, Crusty Bread £9.5 / £18

Please ask for today's flavour.

Sautéed King Prawns 6 @ £9 / 12 @ £18

Parsley & Garlic Butter, Torn Bread, Lemon.

Blistered Padron Peppers (ve,N) £6

Maldon Salt, Romesco Dip.

Caramelised Beer Onion Focaccia (v,vea) £6

Rosemary, Extra Virgin Olive Oil, Roasted Garlic Aioli.

Pulled Beef Chuck Croquettes £8.5

Bone Marrow Gravy Mayo,

Fried Halloumi Sticks £7

Honey, Soy & Chilli Mayo.

Pork & Black Pudding Scotch Egg £8.5

Burnt Apple & Black Garlic Ketchup.

Salt & Szechuan Peppered Squid (gf) £8.5

Roasted Garlic Aioli, Chilli Flake, Coriander.

Baked Normand Camembert (v) £16

Caramelised Beer Onion Relish, Rosemary & Sweet

Roasted Garlic, Toasted Flutes.

Louisiana Style Hot Wings (gfa) 4 @ £8.5 / 8 @ £16

Buttermilk & Blue Cheese, Celery Sticks.

MAINS COURSES

'Hake & Chips' (gfa) £17

Hake Fillet, fried in our own Sourdough Beer Batter,
Tartare Sauce, Garden Peas, Hand Cut Chips.

Pie of the Day £16

Puff Pastry Top, Buttered Mash, Garden Peas & Gravy.

Spiced Cauliflower Cheese (v) £16

Cheesy Garlic Bread, Aji Verde.

Crispy Aromatic Duck Salad (GF) £16

Fried Aromatic Roast Duck, Sweet Plum Sauce, Pickled
Carrot & Radish, Spring Onions & Coriander.

Slow Cooked Gnocchi Ragù £10 / £17

Beef, Red Wine & Sausage Meat, Torn Basil &
Mozzarella.

'Gammon & Egg' £19.5

Grilled Honey Cured Gammon Steak, Black Pudding
Scotch Egg, Fried Egg, Mustard Cream, Pea Purée, Hand
Cut Chips.

Fish of the Day (Market Price)

Please ask your server for today's delight.

'Shellfishguine' £12 / £18.5

Linguine, White Wine & Shellfish Cream, Tiger Prawns,
Picked Crab, Mussels, Cherry tomatoes, Chilli & Parsley.

'Short Rib' (gf) £21

Thai Penang Style Slow Cooked Coconut Beef Short Rib,
Jasmine Rice.

CHAR-GRILLED STEAK & CHOPS

Served with Dressed Leaves, Portabello Mushroom, Blistered Cherry Vine Tomatoes & Hand Cut Chips.

Center-cut Fillet steak 200g (gfa) £32

Boston Chop 340g £32

Center Cut Sirloin on the Bone.

Ribeye Steak 255g (gfa) £29

Barnsley Lamb Chop 340g £24

STEAK & CHOP SAUCES & ADD ONS

House Steak & Chop Sauce £3

Café de Paris Butter £3

Beef Dripping Gravy £3.5

Brandy & Green Peppercorn Sauce. £4

Go Surf & Turf, 3 King Tiger Prawns in Garlic Butter £5

Upgrade your chips to Truffle & Parmesan Fries £1.5

Est. 1933
Aubrey's
Dry-Aged Beef

Please inform your server of any allergies or dietary requirements.

BURGERS & SANDWICHES



Double Up with an Extra Patty £4

Dry Aged Coarse Cut Beef Burger £11.5

Aubrey's finest Minced Beef simply hand pressed and lightly seasoned, Big 'M' Sauce, Salad & Pickles in a Brioche Bun.

+ Add Cheese, Roquefort, Smoked Bacon or Caramelized Beer Onions £1.5ea

The Black & Blue Burger £13

Spice Crusted 8oz Beef Burger Topped with Roquefort Cheese, Salad & Pickles in a Brioche Bun.

+ Add Smoked Bacon or Caramelized Beer Onions £1.5ea.

Buffalo Chicken Ranch Burger £11.5

Crispy Fried Chicken, Hot Sauce, Ranch Dressing, Salad, Pickles, Brioche Bun.

+ Add Cheese, Roquefort, Smoked Bacon or Caramelized Beer Onions £1.5ea

Sweet Potato Falafel Wrap (VE) £8.5

Baba Ganoush, Dressed Salad, Lemon & Chilli Sauce.

Aromatic Garden Burger (V)(vegan available) £11

A rustic mix of Broad beans, Peas, Potato & Spinach & spices. Sweet Chilli Mayo, Salad & Pickles, in a Brioche or Vegan Bun.

+ Add Caramelised Beer Onions, Portabello Mushroom, Cheddar or Vegan Cheese £1.5ea

Nacho Cheese & Jalapenos Burger £13

Aubrey's Beef Burger, Big 'M' Sauce, Salad, Brioche Bun.

+ Add Cheese, Roquefort, Smoked Bacon or Caramelized Beer Onions £1.5ea

Salt Beef Ciabatta £11

Home Cured Salt Beef Brisket, Swiss Cheese, Mustard, Mayo & Dressed Pickles.

Roast Turkey & Stuffing Ciabatta £11.5

Pigs in Blankets, Melted Cheese, Cranberry Jam, Lettuce, Mayo & a Jug of Gravy.

CHOOSE YOUR SIDES

Skinny Fries or Hand Cut Chips £4

Truffle & Parmesan Fries £5.5

Cheesy Chips £5

Loaded Louisiana Hot Nacho

Cheese Fries £6

Chips & Peppercorn Sauce £7

Mac 'n' Cheese £5.5

Mixed Leaf Salad £4

Buttered Seasonal Vegetables £4.5

Beer Battered Onion Rings £4

THE GREAT BRITISH ROAST

'Mini Hog Roast' £17.5

Loin & Belly of Orchard Reared Pork, Stuffed with Sausage Meat, Slow Roasted, Crackling & Apple Sauce.

Roast Leg of Westcountry Lamb £18.5

Studded with Rosemary & Garlic.

An Extra Slice of Meat? £4

Aubrey's Slow Roasted Sirloin of Dry Aged Beef £19.5 with Yorkshire Pudding.

Can't decide? £22.5

Why not try a slice of each?

Veggie Nut Roast Lattice (V) £16.5

Wrapped in Pastry, served with Vegetarian Gravy.

All served with Roasted Potatoes, Honey Glazed Root Vegetables, Seasonal Greens, Cauliflower Cheese, Yorkshire Pudding & lashings of Gravy! Sundays Only)

SWEETS

Warm Chocolate Brownie £8.5

Vanilla Bean Gelato or Pouring Cream

Sticky Pudding £8

Toffee Sauce, Biscoff Crumb, Vanilla Gelato

Elderberry Panacotta £9

Elderflower, Creme Chantilly, Curd and Crumble with Lemon Meringue Gelato.

Apple & Winter Berry Crumble £8

Vanilla Gelato.

3 Scoop Luxury Italian Gelato or Sorbetto by Rossa (gf) £2.5 Per Scoop
Gelato - Madagascan Vanilla, Belgian Chocolate, Strawberry, Biscoff, Honeycomb, Lemon Meringue, Peanut Butter Brownie, Spiced Apple, Mint Choc Chip, Passionfruit, and Chocolate Orange(ve), Sorbetto - Raspberry, Cherry(ve), or Mango(ve).

