

STARTERS

Seafood cocktail	8.75
Cold water prawns, Chancre crab, crevette, radicchio, little gem, lemon mayo, Marie Rose sauce	
Sriracha grilled king prawns	8.95
Mango salsa, chilli, mint, tandoori dressing	
Pressed ham hock terrine	7.75
Broad bean salad, pea puree, quail egg, La Riche rustic bread	
Pan-fried calamari & chorizo	7.95
Courgette & green pepper salad, chilli, aioli, piquillo pepper	
Foie gras	10.50
Toasted brioche, roasted vanilla peach, orange compote, hazelnut praline	
Salmon cured in Wheadon's Gin	8.35
Pink grapefruit, avocado puree, Caviar, pea shoots	
Asparagus & crispy duck egg	7.95
Chargrilled asparagus, English mustard mayo, mixed leaves, parmesan	
Deep-fried camembert	7.50
Apple puree, tomato & pepper dressing, walnut crumb & apple salad	

MAINS

Roasted aromatic pork ribeye	16.95
Ham hock croquette, mash potato, salted apple puree, spinach, carrots, red wine jus	
Honey glazed duck breast	17.95
Chargrilled polenta, chard, asparagus, star anise dressing	
Rump of lamb	18.95
Fondant potatoes, pea puree, crispy serrano ham, herb crusted tomato, red wine jus	
The Auberge burger	15.95
8oz handmade steak burger, applewood smoked cheese, seeded brioche bun, little gem, red onion marmalade, french fries, truffle mayo	

Provençal filo tartlet, goats cheese mousse & goats cheese croquette 14.50
Aubergine, courgette & peppers on a tomato compote, salsa verde, rocket salad, parmesan, toasted seeds, croutons, asparagus

AUBERGE PRIME STEAK SELECTION

10oz sirloin steak 18.10

10oz ribeye steak 21.25

8oz prime Irish beef fillet steak 25.00

1lb 8oz Cote de Boeuf (for two) 49.00

Classic Irish rib steak served on the bone & carved at the table

Surf & turf 9.80

With pan-fried scallops and tiger prawn tails

All our steaks are served with hand-cut chips or French fries, mushrooms, vine cherry tomatoes

STEAK SAUCES

Béarnaise sauce All 2.50

Wild mushroom cream sauce

Pink peppercorn & cream sauce

Guernsey blue cheese sauce

FRESH FISH & SHELLFISH

Guernsey scallops & tiger prawns 18.80

Seared in garlic butter with spring onions, bacon crisp, pesto

Fish 'n' chips 15.00

Deep fried Guernsey fish in batter, hand-cut chips, garden peas, tartare sauce

Monkfish wrapped in smoked pancetta 18.75

Mashed potatoes, spring vegetables, kale, red wine jus

Pan-fried sea bass 18.50

Asparagus & spring onion risotto, chorizo jam, kale, fennel oil

Roasted brill 18.75

Mussels & bouillabasse sauce, fennel croquettes, spinach, spring onion, pesto

SIDE DISHES

Chunky chips	All 3.30
French fries	
Chive new potatoes	
Scallion mash	
Sautéed baby spinach	
Auberge house salad	
Broccoli & toasted almonds	
Sautéed baby spinach	
Wok fried courgettes in soy sauce	
Carrots with parmesan cheese	
Buttered green beans & mangetout	
Rocket, balsamic & parmesan salad	

DESSERTS

Strawberry & vanilla parfait	6.85
Shortbread crumbs, strawberry gel, fresh strawberries, almonds	
Sticky toffee pudding	6.85
Salted caramel ice cream, toffee sauce	
Passion fruit panna cotta	6.85
Honeycomb, mango purée, pistachio praline, mango sorbet	
Dark chocolate & almond brownie	6.85
Vanilla ice cream, raspberry coulis	
Lemon tart	6.85
Meringue, orange gel, summer berries, mandarin sorbet	
Selection of award winning cheeses	8.50
Wookey Hole, Barkham Blue, Pont-l'Évêque & Hertford Hop	
Served with chutney, biscuits, grapes, celery	
Selection of local & homemade ice creams & sorbets available	

DESSERT WINE

Vin D'Or, Boschendal Estate - 125ml glass	6.70
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PORT & BRANDY

Croft Fine Ruby Port	5.00
Taylor's Vintage Port	7.10
Rémy Martin VSOP	5.25
Rémy Martin XO	9.40

This list is not exhaustive, please ask the waiting staff for our selection of liquors