

## Starters

Leek and Potato Soup (gf, v) served with crispy leeks and crème fraîche	£5.95
Salt Baked Cod on Toasted Brioche Served with a black truffle potato purée and cucumber ribbons	£7.95
Smoked Pigeon Breast (gf) With a blackberry, fine herb salad and blackberry gel	£6.95
Camembert, Fig and Onion Tart (v) With shallot and vanilla purée	£6.95
Soya and Coarse Grain Mustard Panna Cotta (gf) Heritage beetroot and goats cheese crumb	£6.95
Chicken, Chorizo and Tarragon Terrine Served with pomegranate, apple and blue cheese salad	£7.95

## Our Autumn A La Carte Menu

Pull up a seat in our Brasserie restaurant and let us wine and dine you.

Our selection of fresh, seasonal and locally sourced ingredients are a real treat!

So whether you're staying the night, or just popping in for a bite to eat, we hope you have a wonderful time here at Aubrey Park.

If you have any dietary requirements, just let one of our team members know and we'll do our very best to whip you up something delicious!

gf- Gluten Free  
v- Vegetarian  
ve- Vegan  
df-Dairy Free

## Mains

Seared Venison Fillet (gf) With fondant potato, wilted kale and glazed carrots red current jus	£24.95
Pan Fried Mackerel (gf) Served with braised leek, shallot crisps and creamed potatoes	£12.95
Slow Baked Pork Belly (gf) With a chestnut mash, apple purée and cider jus	£12.95
Roasted Butternut Squash Stuffed with Quinoa (v, ve, gf) Served with a tomato coulis	£10.95
Pearl Barley and Halloumi Risotto (v) Served with root vegetables and fine herbs	£10.95
Roast Supreme of Chicken (gf) On a bed of pancetta and three bean cassoulet	£13.50

## Sides

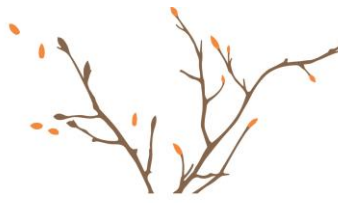
Chunky Chips £3.25	Garlic Bread £3.25
Mixed Leaf Salad £3.25	Seasonal Vegetables £3.25
Tomato and Rocket Salad £3.25	Champ Mash £3.25
Onion Rings £3.25	

## Steaks

Served with hand cut chips, grilled Portobello mushroom, slow cooked plum vine tomato and choice of Béarnaise, Garlic Butter or Peppercorn Sauce.

8 oz. English Rib Eye  
£21.95

8 oz. English Sirloin  
£23.95



# AUBREY PARK

— HOTEL —

## Our Autumn Dessert Menu

Why not finish your meal with something sweet from our seasonal dessert menu. Whether you're a cheese and wine lover or a fully confessed chocoholic, we all deserve a treat every now and then.

If you have any dietary requirements, just let one of our team members know and we'll do our very best to whip you up something delicious!

## Desserts

### Plum Tatin

With caramelised plums on a puff pastry base with vanilla ice cream. Please note this particular dessert might take a little longer to get to you, but trust us when we say, it's worth the wait!

£5.95

### Dark Chocolate Fondant

With blood orange sorbet. Please note this particular dessert might take a little longer to get to you, but trust us when we say, it's worth the wait!

£7.95

### Autumn Berry Cheesecake

With peanut brittle and Chantilly cream

£5.95

### Banana Crème Brûlée

Served with fresh raspberries and shortbread

£6.95

### Selection of Ice Cream & Sorbets (gf)

Served with raspberry coulis and a chocolate straw

£5.95

### English Cheese Board

With grapes, celery, homemade fruit chutney and biscuits

£7.95

## No room for dessert?

Then let us pour you a cuppa or maybe one of our liqueur coffees....from delicious French to a spicy Cuban! Just ask one of our team for our full range of hot drinks and after-dinner digestifs.

## Coffees & Teas

Espresso  
£2.50

Americano  
£2.50

Selection of Twinning's Teas and Infusions  
£2.75

Cappuccino  
£3.25

Hot Chocolate  
£3.00

Choose from:  
Full English, The Earl, Chai Latte, Super Fruity, Mighty Assam, Sencha or Thoroughly Minted.

Latte  
£3.25

Liqueur Coffees  
£5.50