

FOR THE TABLE

BASKET OF FRENCH BAGUETTE <b>V</b>	4.50
GARLIC BAGUETTE <b>V</b>	5.45
GARLIC BREAD WITH CHEESE <b>V</b>	6.95
MEDITERRANEAN OLIVES <b>V GF VG</b>	4.95
BRUSCHETTA <b>V VG</b>	6.95
ciabatta bread with fresh tomato, olive oil, garlic and basil	



SMALL PLATES 3 FOR 24.95 • 5 FOR 39.95

CALAMARI	8.95	HOUMOUS <b>V VG</b>	8.95
with paprika mayonnaise		with chargrilled pitta bread and vegetable croutons	
CHICKEN GOUJONS	8.95	SPRING ROLLS <b>V</b>	8.95
with spicy mayonnaise		with sweet chilli sauce	
PAN FRIED PRAWNS	8.95	NACHOS <b>V</b>	9.95
with spicy tomato sauce and toasted French bread		tortilla chips, sour cream, guacamole, cheese, jalapeños, spicy tomato relish	
CUMBERLAND SAUSAGES	8.95	LOADED FRIES <b>V</b>	9.95
with mustard mayonnaise		A large bowl of French fries with chicken, spring onion, cheese, spicy mayonnaise	
DEEP FRIED CAMEMBERT	8.95	LARGE BOWL OF FRENCH FRIES <b>V GF VG</b>	6.95
with red currant jelly		Add melted cheese <b>1.95</b>	
SPICY CHICKEN WINGS	8.95		
marinated and served with honey bbq sauce			
HALLOUMI FRIES <b>V GF</b>	8.95		
with roasted peppers and tomato salsa			



SHARING PLATTERS

ASSIETTE DE CHARCUTERIE	9.95   19.95
A selection of cold meats including garlic sausage, Italian cured ham, salami, mixed olives and roasted peppers served with French baguette	
ASSIETTE DE FROMAGES	9.95   19.95
A selection of cheeses including camembert, bleu d’Auvergne, cheddar, red onion marmalade, celery, mixed olives, grapes and cheese biscuits	
ASSIETTE DE TORTILLA <b>V</b>	9.95   19.95
A large sharing plate of nachos. Tortilla chips, sour cream, guacamole, cheese, jalapeños, spicy tomato relish	

LUNCH & PRE-THEATRE SPECIAL 16.95

EVERY DAY BETWEEN 12PM-7PM

CHOOSE FROM: STEAK SANDWICH, SUPERFOOD SALAD, MOULES MARINIERE OR TAGLIATELLE AUBERGE

ACCOMPANIED BY: 1/2 PINT OF STELLA, CAMDEN PALE ALE OR CIDER, A 125ML GLASS OF HOUSE WINE OR DRAUGHT COCA COLA, DIET COKE OR LEMONADE

SANDWICHES

CROQUES	
classic French toasted sandwich covered with gratinated béchamel, served with French fries	
MONSIEUR	10.95
traditional cheese and ham filling	
MADAME	1.75extra
Add a fried egg	
STEAK SANDWICH	15.95
chargrilled rib-eye steak, tomatoes, caramelised onions, Dijon mustard mayonnaise served in a warm freshly baked baguette with French fries	
CLUB SANDWICH	13.95
breaded breast of chicken, back bacon, melted cheese, lettuce and tomato in warm ciabatta bread with garlic mayonnaise and French fries	
GOAT’S CHEESE PANINI <b>V</b>	12.95
goat’s cheese, caramelised onion, spinach, olive oil in toasted panini, served with French fries	

SALADS

SUPERFOOD SALAD <b>V GF VG</b>	9.95   16.95
superfood salad of roasted sweet potato, avocado, beetroot, mixed leaves, walnuts, quinoa, and mustard dressing	
CAESAR SALAD	9.95   16.95
breaded chicken breast, back bacon, garlic croutons, cos lettuce, Grana Padano and traditional dressing	
HALLOUMI SALAD <b>V GF</b>	9.95   16.95
warm halloumi cheese served with mixed leaves, avocado, cherry tomato, roast cashew nuts, mango and honey dressing	

BURGERS

BEEF BURGER	17.95
chargrilled 100% beef burger served with sliced tomato, red onion, lettuce with mustard mayonnaise in a brioche bun with French fries	
Add cheddar cheese	1.75
Add back bacon	1.95
CHICKEN BURGER	17.95
breaded chicken breast served with tomato, red onion, lettuce and mayonnaise in a brioche bun with French fries	
Add cheddar cheese	1.75
Add back bacon	1.95
HALLOUMI BURGER <b>V</b>	17.95
grilled halloumi cheese served with sliced tomato, roasted peppers, lettuce and sweet chilli sauce in a brioche bun with French fries	



STARTERS

PRAWN COCKTAIL	8.95	HALLOUMI <b>V GF</b>	8.95
prawns, avocado, cos lettuce, Marie Rose sauce		fried halloumi with roasted peppers and tomato salsa	
CALAMARI	8.95	CHARCUTERIE	9.95
battered squid, deep fried and served with paprika mayonnaise		garlic sausage, Italian cured ham, salami, mixed olives, roasted peppers, fresh baguette	
		SALAD	9.95
		choose any starter salad from our salad section	
		MOULES MARINIERE	9.95
		a small bowl of mussels cooked in white wine, shallots, garlic and parsley	



MAINS

TAGLIATELLE AUBERGE <b>V</b>	16.95	MEDITERRANEAN SEA BASS	22.95
tagliatelle pasta, sautéed leeks, broccoli, blue cheese sauce		sea bass fillets, rosemary roasted potatoes, cucumber and pepper salad, balsamic glaze, fresh lemon	
Add chicken and crispy prosciutto ham		2.00	
FISH PIE	19.95	DUCK CONFIT <b>GF</b>	24.95
white fish, smoked haddock, salmon and peas in a creamy white wine and leek sauce, topped with mashed potato and grated cheddar cheese		confit of duck, potato dauphinoise, pan fried spinach, orange sauce	
POULET ROTI <b>GF</b>	19.95	LE CURRY <b>V GF VG</b>	16.95
half a roast chicken served with either French fries, mashed potato or potato gratin		spicy roasted sweet potato, celery, spinach, cauliflower, chickpea curry served with rice and pitta bread	
Add chicken		3.00	
MOULES FRITES <b>GF</b>	19.95	BŒUF BOURGUIGNON <b>GF</b>	24.95
A large bowl of steaming mussels served with French fries or a basket of fresh baguette and one of the following sauces		traditional casserole of beef braised in red wine with bacon, baby onions and mushrooms served with rice or mashed potato	
MARINIERE – white wine, shallots, garlic and parsley		SEAFOOD PASTA <b>V</b>	17.95
THAILANDAISE – coconut milk, lemon grass, coriander, chilli, cream and ginger		spaghetti with prawns, chilli, garlic in a lemon, cherry tomato, parsley, olive oil and white wine sauce	
		STEAK FRITES <b>GF</b>	24.95
		chargrilled rib-eye steak cooked to your liking and served with French fries	
		Add garlic butter or peppercorn sauce	
		2.50 each	

SIDES ALL 4.95

POMMES FRITES <b>V GF VG</b>
MIXED SALAD <b>V GF VG</b>
SELECTION OF VEGETABLES <b>V GF VG</b>





COCKTAILS		
PIMM'S 10.95 / JUG 32.95 Served with strawberry, cucumber & mint	NEGRONI 11.95 Gin, sweet vermouth, Campari, slice of orange, served on the rocks	
WHITE WINE SPRITZER 9.95 Glass of white wine, soda water, ice	ELDERFLOWER GIN SPRITZ 11.95 Gordon's Gin, Prosecco, tonic, elderflower cordial	
APEROL SPRITZ 11.95 Italian aperitif mixed with dry Prosecco & soda, garnished with a slice of orange	PINK GIN SPRITZ 11.95 Pink Gin, Prosecco, lemonade & a fresh strawberry	
MOJITO 11.95 White Rum, lime, mint, sugar & soda	WATERMELON SPRITZ 11.95 Watermelon liqueur, Prosecco, soda, mint	
RUM PUNCH 12.95 Spiced rum, pineapple juice, grenadine, slice of orange	ESPRESSO MARTINI 12.95 Espresso coffee, Tia Maria, Vodka, sugar syrup	
ENGLISH GARDEN G&T 11.95 Hendrick's Gin, tonic, a twist of elderflower, cucumber & mint	SEX ON THE BEACH 11.95 Vodka, Archers Peach Schnapps, orange & cranberry juice	
FIERY GINGER GIN 11.95 Bombay Sapphire Gin, ginger beer, fresh lime & mint		
MOCKTAILS		
ELDERFLOWER MOJITO 6.95 Elderflower cordial, lime, mint, sugar, soda	SHIRLY TEMPLE 6.95 Grenadine, soda, ginger ale, slice of orange	
SHOTS		
TEQUILA 7.95	SAMBUCA 7.95	BABY GUINNESS 6.95
ASSORTED PEANUTS from 3.45 KETTLE CRISPS 1.95 MEDITERRANEAN OLIVES 4.95		

## BEER & CIDER

DRAUGHT	ABV	1/2 PINT	PINT
CAMDEN PALE ALE	4.0%	3.95	6.95
ORCHARD PIG CIDER	4.5%	3.95	6.95
SAN MIGUEL	4.0%	4.25	7.45
STELLA ARTOIS	4.8%	4.25	7.45
LONDON PRIDE	3.4%	4.25	7.45
PILSNER URQUELL	5.0%	4.50	7.95
GUINNESS	4.1%	4.50	7.95
CAMDEN HELLS LAGER	4.6%	4.50	7.95
PERONI	5.1%	4.50	7.95
LEFFE BLONDE	6.6%	5.45	9.95

BOTTLES			
CORONA	4.5%	330ml	6.95
GLUTEN FREE PERONI	5.1%	330ml	6.95
KOPPARBERG CIDER various flavours	4.0%	500ml	7.95
BREWDOG PUNK non-alcoholic	0.5%	330ml	6.50
PERONI non-alcoholic	0.0%	330ml	6.50
GUINNESS 0%	0.0%	440ml	6.95

## SOFT DRINKS

MINERAL WATER still   sparkling	1lt 5.95   500ml 4.25	APPLETISER 250ml 3.95
DIET COKE, COKE ZERO	330ml 3.95	SAN PELLEGRINO 330ml 3.95
COCA-COLA	330ml 3.95	sparkling blood orange, lemon
SCHWEPES LEMONADE	3.95	ELDERFLOWER CORDIAL with soda water 3.45
GINGER BEER	330ml 3.75	FRUIT JUICES 4.00
		orange, apple, cranberry, pineapple

## WINE

WHITE	175ML 7.45	250ML 9.25	BOTTLE 26.95
HOUSE WHITE, CASTELBELLO, ITALY Dry and refreshing with hints of citrus, peach and spice			
SAUVIGNON BLANC, MONTE VERDE, CHILE Classic gooseberry flavours enhanced by tropical fruit and zesty lemon	8.45	10.45	29.95
PECORINO, VILLA DEI FIORI, ITALY Fresh and tropical with a delicate florality	9.45	11.45	32.95
CHENIN BLANC, CULLINAN VIEW, SOUTH AFRICA Deliciously fresh and creamy with a peachy fruit character	9.95	11.95	34.95
CHARDONNAY, BERRI ESTATES, AUSTRALIA Tropical aromas followed by flavours of juicy nectarine and peach	10.45	12.45	36.95
PINOT GRIGIO, MARCHESI, ITALY Dry palate with aromas of green apple, pear, citrus and melon	10.95	13.45	38.95
SAUVIGNON BLANC, GRANFORT, FRANCE A great example of a crisp French Sauvignon	11.45	13.95	40.95
PICPOUL DE PINET, RESERVE MIROU, FRANCE Lovely citrusy Southern French wine from the Picpoul grape	13.95	16.95	46.95
MACON VILLAGES, LOUIS JADOT Excellent soft style Burgundy with pleasant citrus and buttery undertones			49.95
ROSÉ	175ML 7.45	250ML 9.25	BOTTLE 26.95
HOUSE ROSE, CASTELBELLO, ITALY Delicious raspberry fruit with a refreshing finish			
PINOT GRIGIO ROSE, MARCHESI, ITALY Delicate strawberry fruit with a bouquet of wild flowers and vanilla	10.95	13.45	38.95
COTES DE PROVENCE ROSÉ, HERITAGE, FRANCE Well balanced blush style rosé with aromas of peach and pear			49.95
RED	175ML 7.45	250ML 9.25	BOTTLE 26.95
HOUSE RED, CASTELBELLO, ITALY Soft light wine with flavours of ripe plum and cherry			
MERLOT, MONTE VERDE, CHILE Supple and intensely fruity with ripe red berries and plums	8.45	10.45	29.95
MONTEPULCIANO, MARCHESI, ITALY Dry, soft taste and lightly tannic with delicate hints of ripe cherry	9.45	11.45	32.95
SANGIOVESE, PONTEBELLO, ITALY Easy drinking, with smooth tannins and flavours of red fruits	9.95	11.95	34.95
CABERNET SAUVIGNON, GRANFORT, FRANCE Cassis flavours with a hint of spice	10.45	12.45	36.95
SHIRAZ, BERRI ESTATES, AUSTRALIA Cherry and raspberry flavours with hints of spice and vanilla	10.95	13.45	38.95
MALBEC, LUNA DEL SUR, ARGENTINA Delicious spicy undertones with a good concentration of red fruits	11.45	13.95	40.95
PINOT NOIR, RARE VINEYARDS, FRANCE Soft, lightly oaked wine from the Pyrenees with hints of spices			46.95
RIOJA, DON JACOBO, SPAIN An excellent traditional Rioja matured for 12 months in American oak			49.95

SPARKLING	125ML 9.95	BOTTLE 44.95
PROSECCO, PONTEBELLO, ITALY Elegant and crisp with delicious apricot, pear and citrus flavours		
MOËT & CHANDON, CHAMPAGNE, FRANCE A really classic Champagne which is wonderful for celebrating anything		99.95

WINES ALSO AVAILABLE IN 125ml MEASURES



AUBERGE  
BAR & RESTAURANT