

# Restaurant Menu

## Nibbles & Sharers

- Warm Sourdough Bread & Flavoured Butters** ... £6  
Beef Jus Butter, Wild Mushroom & Truffle Butter, Maldon Sea Salt Butter.
- Garlic & Basil Dressed Olives (v,gf)** ..... £3.2
- Crisp Fried Halloumi Sticks (v,gfa)** ..... £4.2  
Sweet Chilli & Mango Salsa.
- Italian Cold Cut Meats (gfa)** ..... £7.5  
Coppa, Milano Salami, Finocchiona & Prosciutto, Garlic & Basil Dressed Olives, Bread & Aoli.  
+ Add Goats Cheese & Cheddar £2.5
- Box Baked Camembert (v)** ..... £12.5  
Red Onion Jam, Rosemary & Garlic Ciabatta Toasts.
- Grilled King Tiger Prawns (gfa)** ..... 5 @ £8, 10 @ £16  
Marinated in Garlic, Chilli Smoked Paprika & Lime Oil, Crusty Bread.

## Starters

- Soup of the Day** ..... £5.5  
Please ask your server for today's flavour.
- Oven Baked Portabello Mushroom** ..... £6.5  
Garlic Oyster Mushrooms, & Beauvale Blue.
- Hay Smoked Mackerel Fillet** ..... £8  
Celeriac Remoulade, Red Wine Reduction & Pickled Beetroot.
- Salt & Szechuan Peppered Squid (gfa)** ..... £7.5  
Aoli, Chilli Flake, Coriander & Lime.
- Pulled Ham Hock Bon Bons** ..... £6.5  
Honeycomb & Mustard, Pickled Red Cabbage.
- Pork & Black Pudding Scotch Egg** ..... £6.5  
Homemade Smokey Bacon Ketchup.

## Pasta, Risotto & Salad

- 'Shellfishguine'** ..... £8.5 / £16  
Linguine in a White Wine & Shellfish Cream with Tiger Prawns, Blue Swimmer Crab, Mussels & Fresh Parsley.
- Linguine Bolognese** ..... £7.5 / £14  
A rich, slow-cooked minced Beef Ragù, Cheddar & Parmesan.
- 12hr Red Wine Game Ragù** ..... £8.5 / £15  
Slow Cooked Woburn Estate Venison Shoulder, Tuscan Boar Sausage & Rabbit Tagliatelli, Parmesan.
- Macaroni Cheese, Truffle Crumb (v)** ..... £6.5 / £12.5  
Add Bolognese £2
- Wild Mushroom Risotto (v,gf)** ..... £7.5 / £14  
Finished with Aged Parmesan and a Hint of White Truffle Oil.
- Vietnamese Style Salmon Salad (gf)** ..... £8 / £14  
Marinated Salmon with Peanuts, Pear, Cucumber, Spring Onion, Bean Sprouts, and a Fish Sauce, Chilli & Lime Dressing.

## Main Courses

- Confit Pork Belly & Crackling** ..... £16.50  
Smoked Bacon & Cider Braised Savoy, Celeriac Mash, Dijon Cream
- Slow Braised Blade of Beef** ..... £17  
Sauce Bourguignon, Celeriac Mash, Kale.
- 'Trio of Game'** ..... £21  
Woburn Estate Venison, Seared Wood Pigeon, Pressed Duck Confit. Parsnip Puree, Baby Root Vegetables & Cherry Grittines.
- Chefs Fish Dish of the Day** ..... Market Price  
Please ask your server for today's delight.
- 'Hake & Chips' (gfa)** ..... £14  
Hake Fillet, fried in Sourdough Beer Batter, Home Made Tartare Sauce, Garden Peas, Hand Cut Chips.
- Pie of the Day** ..... £13.5  
Please ask.

## From the Grill

Est. 1938  
**Aubrey's**  
Dry-Aged Beef

**Aubrey Allen's Dry Aged Beef. British grass fed cattle, graded for fat marbling & consistency. Dry Aged on the bone for a minimum of 28 days to ensure only the very best in tenderness & flavour. Enjoy!**

- All Steaks served are with Roasted Portabello Mushroom, Blistered Cherry Vine Tomatoes & Hand Cut Chips. (gfa)
- Char-grilled Sirloin 225g** ..... £24
- Char-grilled Ribeye 250g** ..... £26
- Pan Roasted Fillet 200g** ..... £28.5
- Beef Jus & Café de Paris Butter** ..... £2
- Salsa Verde** ..... £2
- Brandy & Green Peppercorn Sauce** ..... £2.5
- Go Surf & Turf, Add King Tiger Prawns** ..... £3
- Aubrey Allen Dry Aged Beef Burger 200g** ..... £12.5  
Simply Hand Pressed Minced Trim from Aubrey Allen's Dry Aged Beef, Lightly Seasoned & Served in a Toasted Brioche Bun, Sweet Pickle Mayo, Curly Lettuce, Red Onion, Tomato, Gherkin, our Home Made Smokey Bacon Ketchup & Skinny Fries.  
+ Top your Burger with.... Caramelised Onions, Cheese, Bacon or Roquefort, £1 each

## Sides

- Skinny Fries or Hand Cut Chips** ..... £3
- Chips & Peppercorn Sauce** ..... £5.5
- Mixed Leaf Salad** ..... £2.5
- Buttered Seasonal Vegetables** ..... £3.5
- Beer Battered Onion Rings** ..... £2.8
- Macaroni Cheese** ..... £3.5

## Curry Corner

- Vegetable Makhani (v,gf)** ..... £10  
Punjab Region, North West India, Meaning 'with butter' A Smooth Tomato Based Cashew Nut & Vegetable Curry with Fenugreek Leaf.  
+ Add Chicken £2
- Masala Lamb (gf)** ..... £12  
A Traditional North Indian Dish. Tender Lamb Pieces cooked in a Rich Spicy Onion & Tomato Masala. This dish has unique flavours of whole Mace shells and Black Cardamon, truly blissful.
- Malaysian Fish Curry (gf)** ..... £14.5  
This popular aromatic coconut curry is found wildly across Malaysia and Singapore, boasting fresh flavours of lemon grass, tamarind & turmeric, salmon peices, squid and king prawns are poached in its sauce.
- Basmati Rice** ..... £2.5
- Pilau Rice** ..... £3
- Jasmine Rice** ..... £3
- Onion Bhaji & Sweet Mango Raitha.** ..... £3.5

## Sandwiches

**Sandwiches available lunch times only Monday to Saturday and served with either a choice of Skinny Fries or Side Salad.**

- Red Lion Toasted Club Sandwich** ..... £9  
Chargrilled Chicken, Woburn Counties Oak Smoked Bacon & Cheese Melt, Lettuce, Tomato and Red Onion. On Thick Slices of White or Brown Toast.
- Brioche B.L.T** ..... £8  
3 Rashers of Woburn Counties Oak Smoked Back Bacon, Curly Lettuce, Tomatoes and Mayo, in a Gourmet Brioche Bun.
- Steak Ciabatta** ..... £10  
Aubrey's Chargrilled Sirloin Minute Steak, Red Onion Jam, Philadelphia Cheese & Curly Luttuce.
- Aromatic Thai Style Vege Burger** ..... £11  
Served in a Toasted brioche Bun, Sweet Pickle Mayo, Curly Lettuce, Sliced Red Onion, Gherkin, Sweet Chilli Sauce.  
+ Add Caramelised Onions, Cheddar or Roquefort £1 Each
- Fish Buttie** ..... £8.5  
Beer Battered Fish Goujons, Home made Tartare Sauce, Curly Lettuce. On Thick sliced White or Brown Bread.

## Sunday Roasts

**All served with Roasted Potatoes, Honey Glazed Parsnips & Carrots, Seasonal Vegetables, Cauliflower Cheese, & Lashings of Gravy!**

Aubrey Allen  
The Chef's Butcher

- Dry Aged Aubrey Allen Roast Rib-Eye of Beef** .. £16  
with Yorkshire Pudding.
- 'Mini Hog Roast'** ..... £14  
Fennel Cured Loin & Belly of Outdoor Reared Pork, Stuffed with Sausage Meat & Apricots, Slow Roasted. Served with Crackling & Homemade Apple Sauce.
- Roast Leg of Lamb** ..... £15  
Studded with Rosemary & Garlic.
- Can't decide?** ..... £17.5  
Why not try a slice of each?
- Nut Roast Wellington** ..... £13.5  
Mushroom, Squash, Spinach, Polenta & Cheddar Wrapped in Pastry, served with Vegetarian Gravy.

## Sweets

- Three Scoops of Luxury Italian Gelato or Sorbetto by Rossa** ..... £6  
Gelato - Madagascan Vanilla, Belgian Chocolate, Strawberries & Cream, Crème Caramel, Pistachio, or Black Cherry. Sorbetto - Lemon, Raspberry or Mango.
- Warm Chocolate Brownie** ..... £7  
Chocolate Sauce, Honeycomb Gelato.
- Sticky Date Pudding** ..... £6  
Toffee Sauce, Vanilla Vanilla Bean Gelato.
- Sloe Berry & Vanilla Parfait** ..... £7.5  
Black Berries & Cassis, Lemon Curd, Baby Meringues, Shortbread Crumb.
- Lemon & Lime Meringue Tart** ..... £6.5  
Topped with Glossy Italian Meringue and served with an Orange & Gran Marnier Parfait.
- Spiced Toffee Apple Crumble**  
Short Bread Crumble & Vanilla Bean Gelato.
- A Selection of British Artisan Cheese** ..... £8.5  
Served with Quince Preserve, Red Wine Confit, Celery Sticks, Grapes & Biscuits.  
+ Bosworth Ash, Oglesheild, Lyburn Smoked & Cashel Blue.