

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 todays flavour.
- Oven Baked Portabello Mushroom** £6.5
Garlic Oyster Mushrooms, & Beauvale Blue.
- "Smokies"** £8.5
Oven Baked Smoked Haddock, King Prawn, Leek & Cheese Dipping Pot. Garlic Toast.
- 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 Smoky Bacon Ketchup.

Pasta, Risotto & Salad

- Tagliatelle Carbonara** £8.50 / £15
Smoked Pancetta, Spring Vegetables, Wild Garlic & Parmesan.
- 'Shellfishguine'** £8.5 / £16
Linguine in a White Wine & Shellfish Cream with Tiger Prawns, Blue Swimmer Crab, Clams, Chilli & Fresh Parsley.
- Linguine Bolognese** £7.5 / £14
A rich, slow-cooked minced Beef Ragù, Cheddar & 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.
- Aromatic Crispy Duck Salad** £9 / £14
Sticky Plum Sauce, Pickled Radishes, Spring Onions, Bean Sprouts, Carrots, Coriander & Sesame Seeds.

Main Courses

- Confit Pork Belly & Crackling (gf)** £18
Cider Braised Cheek, Roasted Apple, Burnt Apple Puree, Colcannon Mash, Jus.
- 'Spring Lamb'** £21
Lamb Pavé, crispy fried Sweetbreads, Pomme Purée, foraged Wild Onions, Rosemary Jus.
- Slow Braised Blade of Beef** £17.5
Sauce Bourguignon, Horseradish Mash, Kale.
- Chefs Fish Dish of the Day** Market Price
Please ask your server for todays 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 are served 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 Smoky 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 Country's 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 Country's Oak Smoked Back Bacon, Curly Lettuce, Tomatoes and Mayo, in a Gourmet Brioche Bun.
- Steak Ciabatta** £10
Aubery'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 Bean Gelato.
- 'Rhubarb & Custard'** £7
Vanilla Custard Panna Cotta Garnished with Poached Rhubarb, Cosomme, Ice Cream, Baby Meringues & Crumble.
- Lemon & Lime Meringue Tart** £6.5
Topped with Glossy Italian Meringue and served with an Orange & Gran Marnier Parfait.
- Apple & Rhubarb Crumble** £6
Short Bread Crumble Top & Custard.
- 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.