

SOUPES & PAINS

Selection of artisan bread rolls *with dipping sauce* £4.00

Soup of the day £6.10

French onion soup
with Comté cheese & sour dough croutons £6.10

Fish soup
with rouille, Comté cheese & sour dough croutons £6.85

New England clam & bacon chowder
with fresh corn bread £6.50

Salades

Caesar Cobb salad *with baby gem lettuce, boiled eggs, Parmesan, avocado, crisp bacon & croutons* £11.50

With addition of grilled corn-fed chicken breast £14.50

Goat's cheese salad *with hazelnuts, honey roast beetroot, wild rocket & pear & mango chutney (V)* £11.50

Tuna Nicoise *with grilled line-caught tuna, green beans, tomatoes, potatoes, olives, eggs, cucumber & dressing* £11.95

Organic smoked salmon salad *with buckwheat blini, crème fraîche, endive salad & honey mustard dressing* £12.85

Huitres

French Rocks 6 £15.85 12 £30.00 24 £58.00

English Rocks 6 £14.00 12 £27.00 24 £50.00

Irish Rocks 6 £14.85 12 £28.00 24 £51.00

Native oysters
(*R' in the month*) 6 £22.00 8 £27.00 12 £36.00

Mixed Rocks 8 £18.50 16 £36.00

Please ask your waiter
for today's Specials Menu



Hors D'Oeuvres

Classic moules marinières *with garlic, parsley & cream* £10.85

Randall & Aubin pure crab cakes *with lime mayonnaise, watercress & radish salad* £9.85

Grilled queen scallops *with pancetta drizzled in caper, lemon & garlic butter* £8.95

Tuna carpaccio *with crudités, sesame & soy* small £12.50 large £16.50

Seared Aubrey Allen beef carpaccio *with wild rocket, roast mushrooms, hazelnuts & Parmesan cheese* £11.50

Hand picked Devon crab *with avocado, pickled cucumber, pimento salsa with toasted brioche* £12.85

Randall & Aubin prawn cocktail *with tomato, avocado, cucumber, baby gem & cocktail sauce* £9.50

Calamari frites *with pimento salsa* £11.50

R&A crab burger *with remoulade & pommes frites* £17.50

R&A lobster Po Boy *with coleslaw, cocktail sauce & pommes frites* £15.50

POISSONS

Spaghetтини Marinara *with pink prawns, crab, mussels, cockles, clams & squid* £12.60

Bouillabaisse *with mixed West Country fish, spiced croutons & aioli* £18.50

Char grilled Cornish squid *with chilli sauce, lemon dressed rocket & pommes frites* £17.85

Grilled sea bass *with a spring onion & rosemary salsa served with curry dusted potatoes* £21.50

Pan fried Scottish halibut *with haricot beans, crispy seaweed, caper & garlic butter* £24.85

Crab & lemon risotto *with spring onions* £16.50

R&A deep fried haddock & chips
with tartar sauce & minted peas £14.85

Grilled line-caught tuna *with roast Mediterranean vegetables, feta cheese & an oregano tapenade* £18.50

Crispy lemon sole *with mustard dressed beans, pommes sauté & mint sauce* £17.50

Giant diver scallops *with caramelised fennel, crisp spiced potatoes & mango dressing* £19.80

Fish of the day: Please see blackboard

VIANDES / ROTISSERIE

Char grilled steak bavette *with pommes frites* £12.50

Char grilled prime beef rib eye (10oz) *with bridge potatoes & truffle dressed watercress* £26.00

*The above are served with either:
green peppercorns; mushroom sauce;
beurre maître d'hôtel; or sauce Béarnaise*

Half rotisserie classic free range
Spring chicken: *marinated in garlic & parsley butter* £10.00

Randall's burger *with crisp onions, cornichons & pommes frites / emmental or blue cheese* £12.50

Slow spit roast leg of Aubrey Allen lamb
served with roast onions & Amalfi butter £15.75

Slow roast Aubrey Allen pork belly *served with mashed potatoes, roast apple sauce & gravy* £14.50

Veal schnitzel *with sauce forestiere & garlic buttered green beans* £18.50

~ FRUITS DE MER ~

Plats de Fruits de Mer;
rock oysters, whole crab, Atlantic shrimps, diver picked scallops, cockles, whelks, Cherrystone clams, Mediterranean prawns & Green Lipped mussels
(minimum 2 persons) £42.50 per head
Additional lobster £21.00 per ½ lobster

Langoustine *with potato salad – or – roasted with garlic butter & pommes frites*
2 £14.40 4 £28.80 6 £43.20

Assiette de Fruits de Mer: *oysters, crab, pink prawns, mussels, cockles, scallops & whelks* £25.00

Pink prawns ½ pint (shell on) *with aioli* £7.75

Cockles & whelks *on ice with mayonnaise & shallot vinegar* £7.50

Whole cracked brown crab mayonnaise
with R&A potato salad £19.85

Dressed crab *with R&A potato salad* £17.75

Garlic roasted Mediterranean prawns
with pommes frites £18.50

Mediterranean prawns *with mayonnaise & R&A potato salad* £18.50

Lobster mayonnaise Half 325gms £21.00
with R&A potato salad Whole 750gms £38.00

Lobster roasted with Half 325gms £21.00
garlic butter & pommes frites Whole 750gms £38.00

SIDE ORDERS

R&A mixed salad £4.85

Mixed vegetables £4.50

Green beans £4.50

Gratin Dauphinoise £5.50

Heritage tomatoes, blue cheese & basil salad £5.10

Mashed potatoes £4.50

Rocket, mushroom & Parmesan cheese salad
with sherry vinegar £4.85

French fries £3.85

Zucchini fritters *with basil mayonnaise* £4.50

There will be an optional 12.5% service charge added to your bill
Cheques & all major credit cards accepted 16 Brewer Street,
London W1F 0SQ – Telephone: 020 7287 4447
www.randallandaubin.com



Satisfying appetites since 1911

Randall & Aubin was established as a butchers shop in 1911 by Morin Randall and Cavenur Aubin selling only the best produce to be found in London and Paris, very quickly becoming one of the finest butchers in town, supplying The Ritz and The Savoy as well as being frequented by London's high society – including Sir Winston Churchill.

By 1996 the demands of the West End had changed and Randall & Aubin the restaurant opened its doors. If you look around, you can see that many of the original fixtures & fittings have been retained – such as the beautiful white tiles, the marble work tops and the original meat hooks on the ceilings – all of which help to ensure that the restaurant has kept its links with its illustrious past. On the walls you will find framed certificates for culinary excellence awarded to the butchers shop as well as a 'Roll of Honour' listing those members of staff who fought in the First World War.

Continuing in the same tradition of excellence we strive to serve fresh, delicious, quality food, sourced from smaller, local suppliers wherever possible. Our produce is delivered daily and we do not use any processed foods. Our menus are created in house by our Chef Ed Baines with a focus on clean, simple recipes. Our staff would be very happy to tell you more about the dishes we serve and our carefully chosen suppliers, so please feel free to ask.

At Randall & Aubin we are serious about our sustainable practices and recognise that our commitment to sustainability is an on-going endeavour. We recycle all of our paper, glass, plastic and food waste and have achieved zero to landfill status. We are an accredited member of the Sustainable Restaurant Association and as such we meet the ethical and sustainable criteria set by the SRA.