

# Aubrey's Traditional Creperie

**Nottingham Food & Drink Festival Menu**  
**Wednesday 29<sup>th</sup> June – Sunday 10<sup>th</sup> July**

## **Galettes – Savoury**

Black Olive pâté, caramelised onions,  
baby spinach, toasted seeds and sundried tomatoes. (Vg).  
Organic smoked salmon with a ginger mascarpone, chives, rocket, oil, lemon  
and cracked black pepper.  
Goats cheese salad – Soft creamy goats cheese, sliced apple, walnuts, spring  
onions, honey, leaf and vinaigrette. (V).  
Super Complète – Ham, egg, emmental, tomatoes, pan- fried onions and  
mushrooms.  
V = Vegetarian Vg = Vegan.  
All Galettes are naturally gluten, wheat and dairy free.

## **Crêpes – Sweet**

Poached pears in syrup served with a  
butter toffee sauce and toasted flaked almonds.  
Strawberries served with a rich milk chocolate sauce and a vanilla dusting.  
Caramelised apples in cinnamon served with honey and crème fraiche.  
Summer fruits in a Chambord coulis  
topped with mascarpone and dusted with icing sugar.

Please note that vegan and gluten/wheat free  
options of the sweet crêpes are available upon request.

## **Menu 2**

Choice of one savoury, one sweet from the menu  
and a bottle of traditional Breton cider (375ml)  
or a glass of house wine(187ml).

**£12.50**



**Aubrey's Traditional Creperie**

14 - 16 West End Arcade, Long Row, Nottingham, NG1 6JP