



MENU

Qah



ALL DAY BREAKFASTS

<i>Sourdough Toast</i> With jam & butter	5
<i>Greek Yogurt, Mixed Berries, Granola & Honey (V)</i>	6
<i>Toasted Croissant with Braised Ham & 18-Month Comté Cheese</i>	6
<i>Garlic Wild Mushrooms & Lemon Cream Cheese on Toast (V)</i>	8
<i>Smashed Avocado on Toast (V)</i>	8
<i>Pain Perdu (V)</i> Toasted brioche with mixed berries & maple syrup	8
<i>Pancake Stack</i> 3 pancakes served with berries & maple syrup	8
<i>Smoked Mackerel Pâté</i> Served with sourdough toast	9
<i>Auction House</i> Cumberland sausage, bacon, fried egg, hash brown, toasted sourdough, served with baked beans	13
<i>English</i> Eggs, bacon, Cumberland sausage, tomato, garlic wild mushrooms, beans, hash brown, sourdough toast	13
<i>Veggie (V)</i> Eggs, tomato, garlic wild mushrooms, beans, hash brown, vegan sausage, feta, sourdough toast	13
<i>Vegan (VG)</i> Avocado, beans, garlic wild mushrooms, spinach, hash brown, sourdough toast, vegan sausage	13

— Please kindly inform our team of any allergies or dietary requirements before ordering —

A discretionary 10% service charge will be added.

FREE RANGE EGG CLASSICS

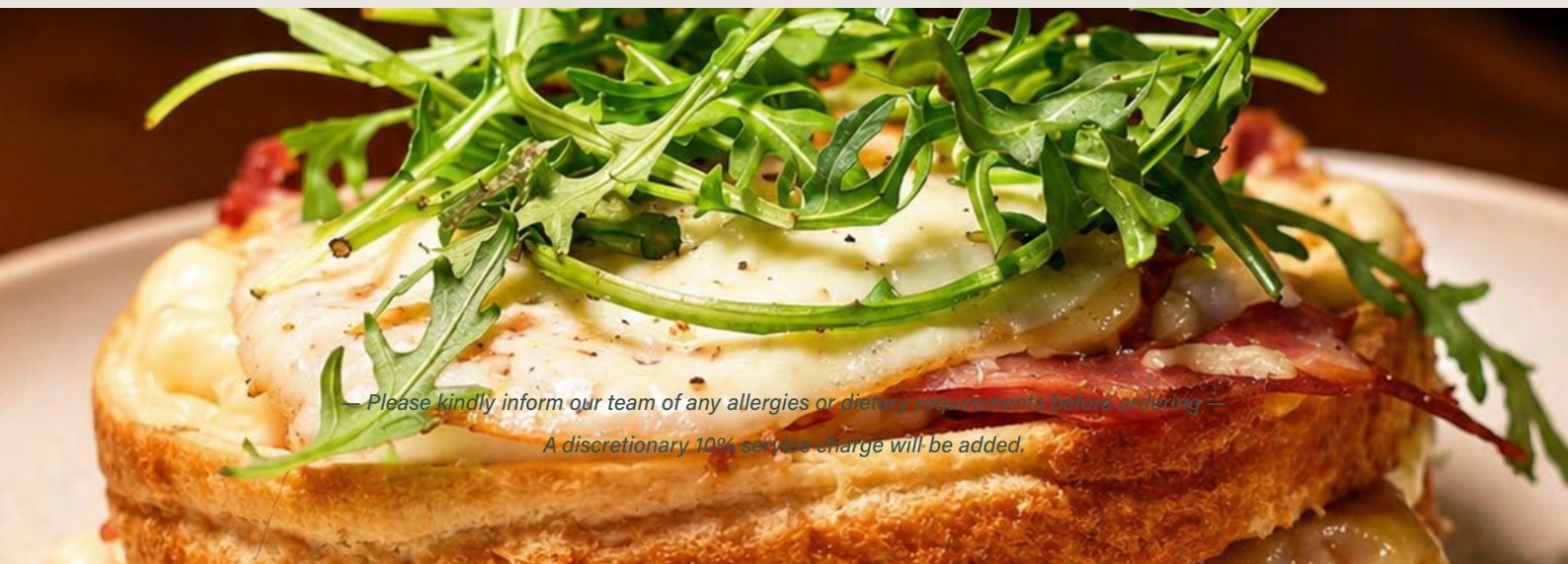
On Pain de Campagne - "Sourdough Bread"

<i>Poached / Fried / Scrambled</i>	7
<i>Florentine (V)</i> Poached eggs, spinach & hollandaise sauce	10
<i>Benedict</i> Poached eggs, braised ham & hollandaise sauce	10
<i>Benjamin (V)</i> Poached eggs, garlic wild mushrooms & hollandaise sauce	10
<i>Royal</i> Poached eggs, Chalk Stream trout & hollandaise sauce	12

TOASTIES

Made with French sourdough bread, served warm and golden, lightly toasted for the perfect crunch

<i>The OAH Club</i> Chicken & egg mayo with crispy bacon, lettuce, tomato & cornichons	12
<i>Croque Monsieur</i> Parisian toasted sandwich with braised ham, melted 18-month Comté	12
<i>Croque Provençal (V)</i> Comté cheese, heirloom tomato, basil & Dijon mustard	12
<i>Croque Madame</i> Croque Monsieur topped with a free-range fried egg	13



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FOCACCIA & CHEESE SELTS

Served with salad, fries & Cancoillotte : a traditional cheese from Franche-Comté (Cancoillotte* : creamy, runny, and made from metton curd)*

<i>Jurassienne</i>	12
Smoked sausage and raclette cheese from Jura mountain, caramelized onions, wild garlic mushrooms, Dijon mustard & cornichons	
<i>Heirloom Tomato (VG)</i>	12
White bean purée, heirloom tomatoes, avocado, basil & mixed leaves	
<i>Tuna Maison</i>	13
Tuna with mayonnaise, gherkins, capers & spring onion	
<i>Steak "Bavette"</i>	14
Caramelized onions, mixed olive salsa, 18-month Comté, cornichons & mustard aioli	
<i>Savoyarde</i>	14
Mountain 12-month cured ham, Reblochon cheese, Dijon mustard & cornichons	

SALADES D'ÉTÉ

Our salads are made with the following ingredients:
lollo rosso, radicchio, frisée, and oak leaf

<i>Tuna Niçoise</i>	14
Tuna, eggs, green beans, olives & potatoes (Add cold smoked trout +£5)	
<i>Chicken & Bacon Caesar</i>	14
Grilled chicken, crispy bacon, parmesan, croutons & classic Caesar dressing	
<i>Breaded Goat's Cheese</i>	15
Crispy goat's cheese, bacon lardons, roasted walnuts, red onion & raspberry dressing	
<i>Smoked Mackerel</i>	16
Flaked smoked mackerel, new potatoes, red onions, capers, tomatoes & horseradish dressing	
<i>Roasted Fig & Beetroot</i>	16
Roasted figs, beetroot, pomegranate, mixed leaves & pickled vegetables	

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BAPS - “PAIN BAGNAT”

<i>Bacon</i>	6
<i>Sausage</i>	6
<i>Bacon & Sausage</i>	8
<i>Avocado & Halloumi (V)</i>	8

SAVOURY CRÊPES

<i>Comté 18-month old</i>	7
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Rich and nutty Comté cheese melted inside a delicate crêpe, simple yet indulgent

<i>Garlic Wild Mushrooms</i>	8
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Sautéed garlic wild mushrooms with baby spinach and melted Comté cheese, seasoned with garlic and herbs

<i>Montagnarde</i>	8
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Braised ham and 18-month old Comté cheese folded into a warm crêpe : hearty, savory, and full of flavour

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WRAPS

Mediterranean (V) 12

Hummus, spinach, cucumber, beetroot & feta

Cajun Chicken 14

Cajun chicken, tzatziki, tomatoes, red onion & lettuce

Pulled Pork 14

Slow-cooked pulled pork, slaw, Comté cheese & lettuce

Smoked Trout 16

Smoked trout, tomatoes, beetroot & pickled vegetables

Breaded Halloumi (V) 16

Crispy halloumi, avocado, red onion, chilli, tomatoes & lettuce

SIDES

Fries 4

Mixed Leaf Salad 4

Fresh seasonal leaves with house dressing

Sweet Potato Fries 5

Mozzarella Fries 5

Crispy coated mozzarella sticks

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DESSERTS

CRÊPES

<i>Sugar</i> Simple and classic	5
<i>Lemon & Sugar</i> Fresh and zesty	5
<i>Nutella</i> Warm crêpe with Nutella	6
<i>Nutella & Strawberry</i> Nutella with fresh strawberries	8

SWEETS

<i>Chocolate, Avocado & Matcha Traybake (VG)</i> Rich and indulgent plant-based treat	6
<i>Tarte Tatin</i> Caramelised apple tart, baked upside-down with buttery pastry, served warm with vanilla ice cream	7
<i>Crumble of the Day</i> Served with ice cream	8



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COUNTER SPECIALS

Sausage Rolls 4

Freshly baked, golden and flaky

Fresh Pastries (V) 3

Please ask our team for today's selection :

- Croissant
- Pain au chocolat
- Pain aux raisins
- Maple pecan plait



Events & Private Hire

Planning a party or special event?

Enjoy our unique venue with great food, a fully stocked bar, and a live DJ for a true nightclub atmosphere.

We'll take care of everything so you can relax, dance, and have a great time.

Ask us for more info : info@oldauctionhouse.co.uk