

BRUNCH

Brunch is served daily from 7am to 12pm

DELI

Warm Mini-loaf & Roasted Garlic Butter	£2.50
CHEESE BOARD	£13.50
Channel Island Brie, Kirkham's Lancashire, Goddess, Capra Nouveau & Blue Monday, Apples, Celery, Toast Biscuits & Chutney	
CHARCUTERIE BOARD	£14.50
Ibérico Serrano Ham, Salchichón & Lomo, Free-range Chicken Terrine, Balsamic Onions & Pickles, Warm Mini Loaf	
FAVOURITES BOARD	£13.50
Ibérico Serrano Ham, Channel Island Brie, Heritage Tomato Salad, Houmous & Crème Fraîche Dip, Tenderstem Broccoli & Baby Carrots, Tomato Chutney & Warm Pitta	
FISH BOARD	£14.50
Potted Brixham Crab, Breaded Smoked Sardines & Heritage Tomatoes, Severn & Wye Smoked Salmon, Crispy Squid & Aioli, Soused Cucumber & Fennel, Milwaukee Rye	
SUPERFOOD BOARD	£12.75
Warm Honey & Soy Sugar Snaps, Tomato Salad, Goats' Curd, Beetroot Tabbouleh, Houmous & Crème Fraîche Dip, Tenderstem Broccoli & Baby Carrots, Wholegrain Flatbread	

ALL DAY

Soup of the Day - See Blackboard	£5.00
Searred Tuna Niçoise Salad, Caper & Dijon Dressing	£15.75
Superfood Salad of Bulgur Wheat, Broccoli, Baby Artichokes, Goats' Curd & Raspberry Vinaigrette	£13.00
Salmon & Smoked Pollack Fishcake, Wilted Spinach, Tomato & Caper Salsa	£11.75
Free-range Hot Dog, Sweet Tomato Relish & Danish Mustard Mayo, Crispy Onions & Skinny Chips	£8.50
Cod Burger, Chips & Mushy Peas, Tartare Sauce	£11.75
BBQ Pulled Pork Burger, Tomato Relish, Chips & Onion Rings	£12.50
Coarse-ground Bavette Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings	£12.50
Add Mushroom or Bacon	£1.00
All our Sandwiches come with a choice of Chips or Soup	
Aubrey's Peppered Steak Ciabatta & Fried Onions	£9.75
Severn & Wye Smoked Salmon, Soused Fennel & Cucumber on Milwaukee Rye	£7.75
Goats' Curd & Char-grilled Vegetable Toasted Pitta	£7.00

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team.

A Service Charge of 10% is added to parties of 6 or more. All tips received go to the team.

Our kitchen contains nuts. Please let us know if you suffer from food allergies.

THE EMBANKMENT

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SUMMER AT THE EMBANKMENT

Summer is the season when our green & pleasant land supplies the most wonderful ingredients: soft fruits with matchless flavour; all sorts of greenery from beans to fresh, peppery leaves; tomatoes that taste and smell of tomato. The Cornish day boats we use bring in sparkling sardines and mackerel. Native lobster are also in season. All our beef, pork, lamb and chicken are free-range and the best British quality. We serve the good stuff, because it's what makes life worth living.

LUNCH

12pm - 2.30pm

STARTERS

Soup of the Day - See Blackboard	£5.00
Heritage Tomato, Laverstoke Mozzarella & Basil Salad	£5.50
Free-range Chicken Terrine, Tomato & Onion Seed Chutney, Toasted Sourdough	£7.00
Devon Crab & Avocado on Toast, Dandelion & Herb Salad	£7.75
Spiced Sweet Potato, Chicory, Pickled Walnuts & Shaved Berkswell Cheese	£6.50
Tidenham Farm Duck Bresaola, Gooseberry Compote & Watercress	£8.50

SALADS & RICE

	STARTER	MAIN
Carnaroli Risotto of Baby Leeks, Peas & Chervil, Pea Shoots & Shaved Parmesan	£6.75	£12.00
Pinney's Smoked Trout, Golden Beetroot, White Bean & Orange Salad	£7.50	£14.50
Free-range Ham Hock, Shaved Fennel, Broad Beans & Watercress, Mustard Dressing	£6.50	£12.50
Searred Tuna Niçoise Salad, Caper & Dijon Dressing	£8.00	£15.75
Superfood Salad of Bulgur Wheat, Broccoli, Baby Artichokes, Goats' Curd & Raspberry Vinaigrette	£7.00	£13.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

MAINS

Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips	£13.50
Free-range Chicken Breast, Classic Caesar Salad, Crispy Bacon & Anchovies	£15.00
Olive & Basil Gnocchi, Char-grilled Aubergines & Courgettes, Taleggio Cream	£12.75
Pan-fried Hake, Crushed Heritage Potato Cake, Broad Beans & Herb Oil	£16.75
Cornish Lamb Sharing Board, Roast Cannon, BBQ Belly & Spicy Sausages, Triple-cooked Chips, Warm Shallot & Cucumber Relish	£38.00
Whole-grilled Brixham Plaice, Crab & Fennel Cream, Baby Leeks & Sautéed Potatoes	£17.00
Breaded Jimmy Butler's Pork Escalope, Apple, Radish & Beetroot Salad, Grain Mustard Dressing	£16.50
Salmon & Smoked Pollack Fishcake, Wilted Spinach, Tomato & Caper Salsa	£11.75

Aubrey's
Dry-Aged Beef

STEAKS

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

All Served with Watercress, Chips & a choice of either Béarnaise, Peppercorn & Brandy, Café de Paris Butter or Spicy BBQ

28 Day Dry-aged 8oz Rump Steak	£19.50
28 Day Dry-aged 10oz Rib Eye	£25.00
28 Day Dry-aged 10oz French Cut Rump	£23.50
28 Day Dry-aged Fillet Medallion Salad, Shallot, Rocket & Green Bean, Cabernet Sauvignon Dressing	£23.50
Chop of the Day	See Blackboard
Add a Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00

SIDES

Chips	£3.25
New Potatoes, Sea Salt & Minted Butter	£3.25
Green Bean, Fennel & Tomato Salad, Mays & Green French Dressing	£3.75
Garden Salad, Orange & Shallot Dressing	£3.50
Buttered Courgettes, Peas & Beans	£3.75