#### BRUNCH

Brunch is served daily from 7am to 12pm

## DELI

Warm Mini-loaf & Roasted Garlic Butter	£2.50
(HEESE BOARD Channel Island Brie, Quickes Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton, Fig & Almond Wheel, Quince Jelly & Toast Biscuits	£13.50
(HARCUTERIE BOARD Rare Roast Beef, Ibérico Chorizo & Tomato Stew,	£14.50
Great Glen Venison Salami, Pressed Ham Hock Terrine, Celeriac Remoulade, Pickles & Warm Mini Loaf	
FAVOURITES BOARD Flat Mushrooms, Brie & Spinach, Ibérico Chorizo & Tomato Stew, Bare Boast Beef Smoked Mackerel Fillet Tomato Chutney & Warm F	£13.50 Pitta Bread
Rare Roast Beef, Smoked Mackerel Fillet, Tomato Chutney & Warm F	'itta Bread

#### FISH BOARD

Smoked Mackerel Fillet, Fish Goujons & Lemon Mayo, Taramasalata, Warm Haddock Smokey, Beetroot Relish & Warm Pitta Bread

VEGGIE BOARD

Flat Mushrooms, Brie & Spinach, Veggie Scotch Egg, Chive Sour Cream, Crudités, Beetroot Relish, Tomato Chutney, Baby Leaves & Warm Pitta Bread

## ALL DAY

THEE PITT			
Soup of the Day - See Blackboard	£5.50		
Herb Pancakes, Squash & Sage Stuffing, Goats Cheese Sauce,			
with or without Free-range Chicken	£12.50		
Salmon & Smoked Haddock Fishcake, Wilted Spinach, Chive Crème Fraîche	£11.75		
Superfood Salad of Hot Smoked Salmon, Salt Baked Beetroot & Puy Lentils, Spinach, Beetroot & Thyme Dressing	£14.50		
BBQ Pulled Pork Bap, Tomato Relish, Chips & Onion Rings	£12.50		
Free-range Hot Dog, Sweet Tomato Relish & Danish Mustard Mayo, Crispy Onions & Skinny Chips	£8.50		
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			
The our bandwiches come with a choice of chips of 50	Jup		
Aubrey's Steak Ciabatta, Fried Onions & Mustard Mayo	£9.75		
Warm Fish Goujons, Lettuce & Lemon Mayo Roll	£7.75		

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.

Quickes Vintage Cheddar, Beetroot Relish

& Watercress on Granary

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

## The EmbankmenT

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SALFORD swansalford.co.uk THE BLACK HORSE

blackhorsewoburn.co.uk

# AUTUMN AT THE EMBANKMENT

We serve the good stuff: grass-fed, dry-aged British steak & Cornish lamb from award-winning butchers, Aubrey Allen; free-range English pork, chicken, eggs & ice-cream; fish chosen for its quality & sustainability; & as much British fruit & veg in season as we can find. Our kitchens are stuffed with real chefs cooking honest food from scratch every day.

## <u>L</u>UNCH

#### 12pm - 2.30pm

### STARTERS

bérico Serrano Ham, Fig & Goats' Curd Salad, Truffle H	loney	£5.75
Pressed Ham Hock Terrine, Pickled Vegetables		
& Toasted Sourdough		£7.00
Herb Crusted Mackerel, Caponata, Lemon & Fennel Dre	ssing	£6.75
Wild Mushroom Tart, Truffled Celeriac, Apple Balsamic	& Rocket	£6.75
Wood Pigeon Kiev, Raisin Purée, Hazelnut & Watercress	s Salad	£7.75
FITHER/OR		
S	FARTER	MAIN
Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese		
Sauce, with or without Free-range Chicken	£7.50	£12.50
Гiger Prawn, Chorizo & Samphire Linguine	£7.75	£16.50
Autumn Salad of Clonakilty Black Pudding.		

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Autumn S	alad of Clonak	ilty Black F	Pudding,		
Bacon Lar	dons & Crouto	ns, Poache	d Free-range Egg		
& Carame	lised Apple Dr	essing		£6.75	£13.00
Superfood	Salad of Hot S	Smoked Sal	mon,		
Salt Baked	l Beetroot & Pu	y Lentils, S	pinach,		
Beetroot &	Thyme Dress	ing		£7.50	£14.50
This includes a discretionary 25p contribution to The Peach Foundation, which supports					

education and promotion of healthy eating, sports and conservation in Africa.

#### MAINS

Beef & Guinne	ss Pie, Parsnip Purée, Curly Kale	£13.50
	Free-range Chicken, Buttered Leeks, ms, Madeira Sauce	£16.00
	omato & Chickpea Tagine, Apricot Couscous	
& Mint Yoghur	t	£12.75
Roast Native C	od, Mash, Lemon, Caper & Parsley Butter	£16.50
	n Duck Breast & Duck Shepherds Pie, Port & Juniper Reduction	£19.50
Pan-fried Fillet	s of Sea Bass, Autumn Minestrone, Salsa Verde	£17.00
	mmy Butler's Pork Sirloin, Crackling, Grain Mustard Sauce	£16.50
Salmon & Smo Chive Crème F	ked Haddock Fishcake, Wilted Spinach, Traîche	£11.75

Aubrey's

#### 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 Sauce or Café De Paris Butter

28 Day Dry-aged 8oz Rump Steak	£19.50
28 Day Dry-aged 10oz Rib Eye	£25.00
28 Day Dry-aged 120z Sirloin on The Bone	£29.50
Chop of the Day	See Blackboard
Add a Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion I	Rings £3.00

#### SIDES

e	
Chips	£3.25
Garden Salad, Beetroot & Thyme Dressing	£3.25
Dauphinoise Potatoes	£3.75
Savoy Cabbage, Bacon & Hazelnuts	£3.50
Maple & Thyme-roasted Carrots & Parsnips	£3.75

£12.75

£7.00

£14.50