

BRUNCH

Brunch is served daily from 7am to 12pm

DELI

Warm Mini-loaf & Roasted Garlic Butter	£2.50
CHEESE BOARD	£13.75
Channel Island Brie, Quickest Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton, Fig & Almond Wheel, Quince Jelly & Toast Biscuits	
CHARCUTERIE BOARD	£14.75
Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Free-range Chicken Liver Parfait, Celeriac Remoulade, Pickles & Warm Mini Loaf	
FAVOURITES BOARD	£14.00
Flat Mushrooms, Brie & Spinach, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Smoked Mackerel Fillet, Tomato Chutney & Warm Pitta Bread	
FISH BOARD	£14.75
Smoked Mackerel Fillet, Fish Goujons & Lemon Mayo, Taramasalata, Warm Haddock Smokey, Beetroot Relish & Warm Pitta Bread	
VEGGIE BOARD	£13.25
Flat Mushrooms, Brie & Spinach, Veggie Scotch Egg, Chive Sour Cream, Crudités, Beetroot Relish, Tomato Chutney, Baby Leaves & Warm Pitta Bread	

ALL DAY

Soup of the Day - See Blackboard	£5.50
Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham	£13.00
Salmon & Smoked Pollock Fishcake, Curly Kale & Caper Butter	£11.75
Superfood Salad of Smoked Mackerel, Quinoa, Apple, Toasted Almonds & Cranberry 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	£12.75
Add Mushroom or Bacon	£1.00
All our Sandwiches come with a choice of Chips or Soup	
Aubrey's Steak Ciabatta, Fried Onions & Mustard Mayo	£9.75
Tuna, Spring Onion & Mozzarella Toastie	£7.25
Mushroom, Spinach & Brie Toastie	£7.25

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

A 10% service charge is added to parties of six or more. All tips go to the team.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

THE EMBANKMENT

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WINTER 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.

LUNCH

12pm - 2.30pm

STARTERS

Soup of the Day - See Blackboard	£5.00
Free-range Chicken Liver Parfait, Fig Chutney & Sourdough Toast	£6.25
Beetroot Cured Salmon, Cox's Apple & Fennel Salad, Horseradish Cream	£6.75
Roasted Butternut Squash, Pomegranate & Chickpea Salad, Chestnut & Honey Vinaigrette	£6.75
Wood Pigeon Kiev, Raisin Purée, Hazelnut & Watercress Salad	£7.75

EITHER/OR

	STARTER	MAIN
Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham	£7.75	£13.00
Tiger Prawn, Chorizo & Samphire Linguine	£7.75	£16.50
Winter Salad of Clonakilty Black Pudding, Bacon Lardons & Croutons, Poached Free-range Egg & Caramelised Apple Dressing	£7.75	£13.00
Superfood Salad of Smoked Mackerel, Quinoa, Apple, Toasted Almonds & Cranberry Dressing	£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

Pan-fried Cod, Dauphinoise Potatoes, Buttered Leeks, Grain Mustard Sauce	£16.50
Red Wine Braised Beef Bourguignon, Parsley Mash & Parsnip Crisps	£16.75
Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips	£13.50
Cotswold White Chicken & Chestnut Ballotine, Jerusalem Artichoke Risotto, Crispy Shallots	£15.50
Wild Mushroom & Spinach Lasagne, Parmesan Cream, Watercress & Garlic Mini Loaf	£12.75
Tidenham Farm Duck Breast & Duck Shepherds Pie, Baby Carrots, Port & Juniper Reduction	£19.50
Pan-fried Fillets Of Sea Bass, Winter Vegetable Minestrone, Salsa Verde	£17.00
Salmon & Smoked Pollock Fishcake, Curly Kale & Caper Butter	£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 Sauce or Café De Paris Butter

28 Day Dry-aged 8oz Rump Steak	£19.75
28 Day Dry-aged 10oz Rib Eye	£25.00
28 Day Dry-aged 12oz 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 Rings	£3.00

SIDES

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