# WINTER AT THE EMBANKMENT

We only ever serve food we want to eat ourselves. That means the best fresh ingredients: grass-fed, dry-aged British steak from Royal Warrant-holders Aubrey Allen; world-famous Valrhona chocolate for our puds; pork, chicken, eggs & ice-cream that are all English and free-range. We buy fish based on the best advice on what's sustainable each season & cook with as much British fruit & veg as we can. Honest food, ethically-grown, tasty. Nothing less will do.

Warm Mini-loaf & Roasted Garlic Butter £1.75

Pot of Jimmy Butler's Sausages, Mustard & Ketchup £2.75

#### CHEESE BOARD £13.50

Channel Island Brie, Morn Dew, Quickes Vintage Cheddar, Organic Cropwell Bishop, Driftwood, Apples & Celery, Rye Biscuits, Walnut & Sultana Toast, Chutney

### COLD CUTS BOARD £13.50

Free-range Honey-glazed Ham, Great Glen Venison Salami, Chicken & Wild Mushroom Terrine, Ibérico Chorizo & Tomato Stew, Celeriac Remoulade, Pickles & Warm Mini Loaf

#### FAVOURITES BOARD £13.50

Spiced Tomato Houmous & Crudités, Breaded Brie, Fish Goujons & Tartare Sauce, Free-range Honey-glazed Ham, Beetroot Relish, Warm Pitta

#### FISH BOARD £14.50

Hot-smoked Salmon Pâté, Sweet-cure Herrings, Fish Goujons & Tartare Sauce, Smoked Haddock Rarebit, Beetroot Relish & Warm Pitta

#### VEGGIE BOARD £12.75

Spiced Tomato Houmous & Crudités, Parsnip & Cheddar Croquettes, Field Mushrooms & Brie, Beetroot Relish, Chutney, Cheese Straws & Warm Pitta

# STARTERS

# EITHER/OR

			STARTER	MAIN
	Soup of the Day - See Blackboard	£5.00	Herb Pancakes, Spinach & Mushroom Stuffing,	
	Chicken & Wild Mushroom Terrine, Soused Beetroot,		Gruyère Cream Sauce, with or without Free-range Ham £7.50	£12.50
	Baby Leaves, Red Wine & Tarragon Dressing	£7.25	Superfood Salad of Broccoli, Pumpkin, Feta,	
	Haddock Smokey, Brown Bread & Butter	£7.50	Puy Lentils & Toasted Seeds, Orange & Shallot Dressing £6.75	£12.75
	Whipped Cornish Brie Salad, Candied Dates & Walnuts	£6.25	Crab Linguine, Chilli, Lemon & Parsley £8.00	£15.50
Confit Guineafowl, Chestnut & Bacon Salad, Cranberry Dressing	£7.00	Black Pudding, Bacon & Celeriac Salad, Poached Egg, Mays & Greens Mustard Dressing £7.50	£14.50	
			Caesar Salad, Free-range Chicken & Crispy Bacon, Anchovies & Shaved Parmesan £7.50	£12.50
			This includes a discretionary 25p contribution to The Peach Foundation	

# **MAINS**

£12.00
£14.75
£13.50
£13.50
£19.50
£17.50
£16.50
Market Price

## (HAR-GRILL

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 steaks are served with Chips & Watercress & Béarnaise Sauce



28 Day Dry-aged 8oz Rump Steak	£19.50
28 Day Dry-aged 10oz Rib Eye Steak	£25.00
28 Day Dry-aged 18oz T-bone Steak	£36.00
Add a Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes, Beer Battered Onion Rings	£3.00

£3.00

# SIDES

Chips £3.25 Baby Jackets & Sour Cream £3.25 Carrot, Parsnip, Celeriac & Swede Purée £3.50 Crunchy Vegetable & Baby Leaf Salad, Beetroot & Thyme Dressing £3.75 Braised Savoy Cabbage, Chestnut Butter & Crispy Bacon £3.75

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

# THE EMBANKMENT

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Have you tried our sister pubs?

IS WAN

THE BLACK HORSE

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