

WINTER AT THE EMBANKMENT

Indulge in something hearty and warming to insulate yourself against the winter weather. We serve the good stuff: Aubrey Allen dry-aged British beef, Dorset Smoked Duck, Champion Farmhouse Cheese & sustainable Native Fish. The best of British - honest food, ethically grown, tasty. Nothing less will do.

DELI

Warm Mini-loaf & Roasted Garlic Butter 3.00

BUTCHER'S BOARD £14.75

Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Game Terrine, Celeriac Remoulade, Pickles & Warm Mini Loaf

FAVOURITES BOARD £14.00

Field Mushrooms, Spinach & Brie, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Tomato Houmous & Crudités, Beetroot Relish, Baby Leaves & Warm Pitta Bread

CHEESE BOARD £13.75

Wookey Hole Cave-aged Cheddar, Brie de Nangis, Carré de Sologne, Baked Golden Cenarth & Truffle Honey, Organic Cropwell Bishop Stilton, Chutney, Crackers, Apple & Celery

VEGGIE BOARD £13.25

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

FISH BOARD £14.75

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

STARTERS

Beetroot, Goats' Curd & Walnut Salad 6.50

Soup of the Day - See Blackboard 5.25

Game Terrine, Spiced Apple Chutney & Toasted Bloomer 7.00

Smoked Salmon & Prawn Roulade, Chive Crème Fraiche & Herb Salad 7.00

Pear, Celery & Stilton Tart, Truffle Honey Dressing 7.00

Free-range Smoked Duck, Almond, Watercress & Orange Salad, Quackling 8.75

EITHER/OR

Starter/Main

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham 7.75/12.50

Winter Salad of Slow Cooked Pork Belly, Roast Apple & Caramelised Chicory 8.00/14.50

Superfood Salad of Shaved Fennel, Puy Lentils, Cranberries & Hazelnuts, Sherry Vinaigrette 7.00/13.50

Pan-fried Scallops, Woburn Bacon, Cauliflower & Shellfish Dressing 9.75/18.75

The includes a discretionary 25p contribution to Sports Traider, a youth-focused organisation offering kids the kit & support they need to get into sport, whatever their background.

MAINS

Free-range Coq Au Vin & Parsley Mash 14.75

Wild Mushroom & Chestnut Cottage Pie, Herb Crumb & Winter Greens 13.75

Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 13.50

Pan-fried Cod, Dauphinoise Potato & Mustard Creamed Leeks 16.75

Roast Tidenham Duck Breast, Potato Rösti, Spinach & Blackberry Jus 19.00

Salmon & Smoked Haddock Fishcake, Kale & Sauce Vierge 12.50

Slow-cooked Lamb Shoulder, Roast Squash & Spinach, Mint Jus 17.00

Fillet of Sea Trout, Horseradish Potato Cake, Capers & Almond Butter Sauce 16.50

STEAKS

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

28 Day Dry-aged 10oz Rib Eye 25.00

28 Day Dry-aged 8oz Bavette 16.50

28 Day Dry-aged 8oz Rump Cap 20.50

All Served with Watercress, Chips & a choice of either Béarnaise, Peppercorn & Brandy Sauce or Café De Paris Butter

Add a Grill Garnish - Roasted Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings 3.50



SIDES

Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.50 Baby Jackets & Sour Cream 3.75

Savoy Cabbage, Bacon & Hazelnuts 3.75 Maple & Thyme-roasted Carrots & Parsnips 3.75

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

THE EMBANKMENT

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Have you tried our sister pubs?

