



## MAKE THE MOST OF YOUR ROAST

Warm Mini-loaf & Roasted Garlic Butter 2.75

The Embankment Deli Board to Share 14.00

*Glen Venison Salami, Brie de Nagis, Smoked Haddock Rarebit, Tomato Houmous & Crudites, Beetroot Relish, Warm Pitta Bread*

### Starters

Soup of The Day 5.00

Wild Mushroom Tart, Celeriac Puree, Balsamic & Rocket 6.75

Cured Sea Trout, Pickled Baby Cucumber, Heritage Beets, Mustard Dressing 7.00

Free-range Chicken & Ham Hock croquettes, Piccalilli 6.75

Devilled Whitebait, Lemon Mayo 5.00

Spiced Potted Duck, Balsamic Onions, Toasted Bread 5.00

### Either/Or

Braised Short Rib Ragu, Pappardelle, Garlic & Herb Crumb 7.50/14.50

Superfood Salad of Broccoli, Baby Kale, Sun-dried Tomato, Saffron Cous Cous & Green Chilli Pesto 6.75/13.00

### Mains

*Sunday Roasts served with Roast Potatoes, Seasonal Vegetables, Homemade Yorkie & Gravy*

28 Day Dry Aged Roast Rump of Aubrey's Beef 14.50

Jimmy Butler's Free-range Leg of Slow Roasted Pork 14.50

Root Vegetable & Nut Roast 11.50

Enderby Smoked Haddock Rarebit, Buttered Leeks & White Wine Cream 13.50

Pan-fried Salmon, Herb Crushed New Potatoes & Chorizo 15.50

28 Day Dry Aged 10oz Rib Eye, Chips Watercress & Peppercorn Sauce 25.00

Char-grilled Pork Belly Chop, Puy Lentils, Glazed Carrots & Red Wine Sauce 17.00

### Sides

Cauliflower Cheese 3.75 Braised Red Cabbage 3.75 Leek Gratin 3.75

### Puds

Bramley Apple Crumble & Custard 4.75 The Embankment Sunday Sundae 4.75

Valrhona Chocolate Pot, Dark Chocolate Sauce & Pistachio Biscotti 4.75

Iced Autumn Berry Parfait, Roast Figs & Mini Meringues 4.75