

SUNDAY BEST AT THE EMBANKMENT

There is nothing that defines the British like Sunday lunch – the French even call us “Les Roshifs”.
And there is nothing like a quality Sunday roast in your local pub with family and friends.
You are heartily welcome, and the more good things you call for, the welcomer you are!

Warm Mini Loaf & Roasted Garlic Butter 2.75

Puttanesca Olives 2.75

STARTERS

Soup of the Day - See Blackboard 5.25

Marinated Feta, Courgette, Broad Bean & Mint Salad 6.50

Devon Crab, Poached Egg, Cucumber & Samphire Salad, Tarragon Aioli 8.75

Aubrey's Salt Beef Croquettes, Bramley Apple Chutney, Dressed Baby Leaves 6.75

Sunday Deli Board - Whitebait & Lemon Mayo, Aubrey's Salt Beef Croquettes,
Puttanesca Olives, Double Barrel Poacher, Chutney & Toasted Pitta 14.50

EITHER/OR

Superfood Salad of Quinoa, Broccoli, Baby Kale, Edamame Beans,
Roasted Garlic & Balsamic Dressing 6.75/12.50

Pan-fried Native Scallops & Monkfish Medallions, Smoked Cauliflower,
Braised Lentils & Crispy Black Pudding 9.75/18.75

Free-range Duck & Crunchy Vegetable Salad, Toasted Cashews & Oriental Dressing 7.75/14.75

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 14.50

Jimmy Butler's Free-range Leg of Pork 14.50

Vegetarian Nut Roast 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50

Cauliflower Cheese 3.75

MAINS

Aubrey's 28 Day Dry-aged Rump Steak, Chips, Peppercorn Sauce & Watercress 19.75

Smoked Haddock & Prawn Fishcake, Wilted Spinach & Swiss Chard, White Wine Butter Sauce 13.50

Grilled Plaice Fillet, Citrus Butter Beans & Radishes, Watercress & Parsley Sauce 16.25

Free-range Chicken Breast, Classic Caesar Salad, Crispy Bacon & Anchovies 14.75

PUDDINGS

Crumble of the Day - served at the table with Custard 5.75

Valrhona Dark & White Chocolate Mousse, Hazelnut Sponge & Chocolate Sauce 6.00

Warm Treacle Tart & Clotted Cream 5.50

Pistachio & Strawberry Pavlova, Whipped Coconut Cream 5.75

Cheese Plate – Camembert Gillot AOC, Double Barrel Poacher & Blue Monday,
Apples, Celery, Garden Chutney & Crackers 7.75

3 scoops of Jude's Ice Creams or Sorbets 5.75

Vanilla, Strawberry, Banana or Gin & Tonic Ice Creams, Mango or Lemon Sorbets

Mini-pud of the Day & your choice of Coffee or Tea 4.50

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