

LUNCH (Noon - 2.30pm)

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 6.50

Soup of the Day - See Blackboard 5.50

Free-range Chicken & Ibérico Chorizo Croquettes,
Tomato Chutney 7.00

Aubrey's Pulled Beef Brisket, Pickled Radish,
Watercress & Truffle Dressing 7.50

Wild Mushroom Fricassée on Toast, Chive Crème Fraîche 6.50

Spiced Potted Devon Crab & Toasted Bloomer 9.00

EITHER/OR

Starter/Main

Pan-fried Native Scallops, Smoked Pork Belly,
Parsnip Purée & Beetroot Crisps 10.00/19.50

Superfood Salad of Roasted Pumpkin, Toasted Seeds,
Chinese Cabbage, Wild Rice & Shiitake Mushrooms 6.75/12.50

Mussels & White Wine Cream,
Toasted Granary Bloomer 7.50/14.50

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,
with or without Free-range Chicken 7.50/13.50

This 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

Aubrey's Beef & Ale Pie, Creamy Mash Potato 14.00

Free-range Chicken & Mushroom Ballotine,
Roasted Shallot & Pearl Barley Risotto 14.75

Sweet Potato & Cashew Nut Curry,
Basmati Steamed Rice 13.00

Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75

Pan-roasted Hake, Dauphinoise Potato
& Savoy Cabbage 17.25

Roasted Woburn Venison Haunch, Braised Red Cabbage,
Rösti Potato & Blackberry Jus 20.00

Pan-fried Sea Bream Fillets, Braised Lentils,
Wilted Spinach & Shellfish Jus 17.50

Slow & Low Free-range Pork & Apple Casserole,
Haricot Beans & Roasted Celeriac 16.75

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 8oz Rump Steak 19.75

28 Day Dry-aged 10oz Rib Eye Steak 26.00

28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50

All Served with Rocket, Chips & a choice of either Béarnaise,
Peppercorn & Brandy Sauce or Horseradish Crème Fraîche

Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum
Tomatoes & Beer-battered Onion Rings 3.75

SIDES

Chips 3.50

Baby Jackets & Sour Cream 3.50

Rocket & Parmesan Salad, Balsamic Dressing 3.75

Honey & Thyme-roasted Carrots & Parsnips 3.75

Savoy Cabbage, Bacon & Hazelnuts 3.75

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

Soup of the Day - See Blackboard 5.50

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 8.50

Aubrey's Steak Sandwich, Fried Onions
& Mustard Mayonnaise 9.75

Cheddar, Carrot Relish & Rocket on Granary 8.00

All our sandwiches come with a choice of chips or soup of the day

DEEL

Warm Mini Loaf & Roasted Garlic Butter 3.00

Puttanesca Olives 3.00

BUTCHER'S BOARD 14.75

Brown Sugar & Mustard-glazed Ham, Ibérico Chorizo & Tomato
Stew, Venison Salami, Free-range Chicken & Ibérico Chorizo
Croquettes, Celeriac Remoulade, Pickles & Granary Toast

CHEESE BOARD 14.00

Camembert Gillot AOC, Pavé Cobble,
Quicke's Goats' Milk Clothbound Cheese, Wyfe of Bath,
Cropwell Bishop Organic Stilton, Water Biscuits & Rye Wafers,
Apples & Celery, Fig Chutney

VEGGIE BOARD 13.75

Flat Mushrooms, Spinach & Brie, Tomato Houmous & Crudités,
Parsnip & Cheddar Cakes, Carrot Relish, Baby Leaves
& Toasted Pitta Bread

FISH BOARD 14.75

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

ALL DAY MAINS

Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,
with or without Free-range Chicken 13.50

Superfood Salad of Roasted Pumpkin, Toasted Seeds,
Chinese Cabbage, Wild Rice & Shiitake Mushrooms 12.50

Coarse-ground Steak Burger, Cheddar Cheese,
Burger Sauce, Coleslaw, Chips & Onion Rings 13.00

Add Mushroom, Bacon, Smashed Avocado
or Ibérico Chorizo & Tomato Relish 1.25

AUTUMN AT THE EMBANKMENT

We always serve the good stuff – cooked from scratch by
real chefs – because that's what we want to eat ourselves.

All our chicken, eggs and pork are free-range. Our beef is
British, grass-fed and dry-aged for unmatched flavour. Our lamb
is Cornish and most of our fish comes from the Brixham day-boats.

We buy the best British fruit and vegetables in season,
for maximum quality and value.

THE EMBANKMENT

embankmentbedford.co.uk twitter.com/theembankment facebook.com/embankmentbedford

Have you tried our sister pubs?

THE SWAN
SALFORD

swansalford.co.uk

THE BLACK HORSE
WOBURN

blackhorsewoburn.co.uk

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.