



THE EMBANKMENT

SHORT & SWEET SUNDAY DINNER

DELL

Warm Mini Bloomer with Garlic Butter or Balsamic Vinegar & Olive Oil 3.00

Puttanesca Olives 3.00 Warm Smoky Chilli Nuts 3.00

STARTERS

Soup of the Day – See Blackboard 5.50

Pulled Lamb Croquettes, Sauce Vierge & Baby Leaves 7.25

Warm Crispy Camembert, Tomato Chutney & Rocket 7.00

Pan-fried Scallops & Monkfish, Artichoke & Red Pepper Risotto, Basil Olive Oil 10.00

MAINS

Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.50

Breaded Aubergine, Mozzarella & Olive Escalope, Tomato & Chilli Salsa 13.50

Herb-cruste d Lamb Loin, Summer Vegetables, Parmentier Potatoes &

Rosemary Jus 21.50

Pan-fried Hake, Herb Gnocchi, Samphire, Saffron & Mussel Sauce 16.75

28 Day Dry-aged 8oz Rib Eye Steak 26.00

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots,

Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.00

Free-range Boneless Half Chicken 15.00

Jimmy Butler's Free-range Leg of Pork & Crackling 15.00

Summer Vegetable Wellington 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50 Cauliflower Cheese 3.75

PUDDINGS

Valrhona Chocolate & Salted Peanut Brownie, Jude's Vanilla Ice Cream 6.00

Strawberry & Pistachio Pavlova 6.00

Iced Piña Colada Parfait & Lime Marshmallow 6.00

Warm Treacle Tart & Clotted Cream 6.00

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.