

# SPRING AT THE EMBANKMENT

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats' cheese. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

## DELI PLATES

Choose any of the dishes below as a deli plate (4.00) or a board (14.50 for 4 deli plates)

#### BUTHER'S

Black & Blue Bavette, Béarnaise Sauce Free-range Chicken & Chorizo Croquettes Ibérico Bellota Chorizo & Shaved Manchego Spiced Lamb Koftas & Toasted Pitta

#### FISH

Breaded Whitebait & Chilli Mayonnaise
Poached Salmon & Watercress,
Lemon Crème Fraîche
Smoked Mackerel Pâté & Croûtes
Devon Crab Cakes & Tomato Salsa

### VFGGIF

Cheddar, Spring Onion & Potato Cakes, Tomato Chutney

Carrot & Chickpea Salad, Harissa Dressing
Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans

Spiced Tomato Houmous & Toasted Pitta

## BREADS & OLLVES

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Spice

Spiced Almonds 3.00

# STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Soup of the Day - See Blackboard 5.50
Sesame-crusted Native Scallops, Lemongrass & Miso Broth 10.50
Smoked Salmon & Prawn Terrine, Soused Cucumber, Fennel & Toasted Bloomer 7.75
Crushed Cannellini Bean & Artichoke Bruschetta, Rocket Pesto 6.75
Free-range Chicken & Chorizo Croquettes, Smoked Paprika Lemon Mayonnaise 7.50

# ETHER/OR

Starter/Main

Spring Vegetable Carnaroli Risotto 7.25 / 14.25
Pulled Beef Brisket Mac 'n' Cheese, Baby Leaves 8.50 / 16.50
King Prawn, Fresh Chilli & Cherry Tomato Linguine 7.75 / 14.50
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75

Add Chicken, Grilled Halloumi or Poached Salmon 2.00

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

Pan-fried Sea Bream, Samphire & Kale, Salsa Verde 16.75
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Jimmy Butler's Sausage & Mash, Onion Gravy 13.50
Sweet Potato Lasagna & Jalapeño Salsa 13.75
Welsh Rack of Lamb, Crushed New Potatoes, Heritage Carrots & Rosemary Jus 19.75
Pan-fried Salmon, Purple Sprouting Broccoli & Béarnaise Sauce 15.00
Slow & Low Pork Rib Eye, Creamed Peas, Charred Baby Gem & Smoked Bacon Gravy 16.75
What's the Fish – See Blackboard

# STEAKS

28 Day Dry-aged 8oz Rump Cap Steak 21.75 28 Day Dry-aged 10oz Rib Eye Steak 27.75 28 Day Dry-aged 8oz Sirloin Steak 25.00

Aubrey Allen

All Steaks served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Peppercorn Sauce

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

## SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75

Carrot & Chickpea Salad, Harissa Dressing 3.75 Spring Greens & Peas 2.50 Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75

Beer-battered Onion Rings 3.50 Mac 'n' Cheese 3.00

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

Children are heartily welcome and 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.

