

MAKING LIFE PEACHY

UNG AT THE EMBANKMENT

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn. Cornish lamb and day-boat fish are abundant & beautiful.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.25

VEGGIE BOARD 14.50 Warm Crispy Camembert Wedges & Tomato Chutney Spiced Tomato Houmous & Toasted Pitta Char-grilled Mediterranean Vegetables & Pesto Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing

BUTELER'S BOARD 14.50

Free-range Chicken & Ham Hock Terrine Harissa Pulled Lamb Salad, Mint Yoghurt A Selection of Dorset Charcuterie Chicken Wings & Spicy Ketchup Campagnola Olives 3.00 FÁVOURITES BOARD 14.50 A Selection of Dorset Charcuterie Warm Crispy Camembert Wedges & Tomato Chutney Shell on Prawns & Garlic Mayonnaise Spiced Tomato Houmous & Toasted Pitta

FISH BOARD 14.50 Shell on Prawns & Garlic Mayonnaise Severn & Wye Smoked Salmon, Brown Bread & Butter Taramasalata & Croûtes Fish Goujons & Lemon Mayonnaise

Starter/Main

MONDAY-FRIDAY FIXED PRICE LUNG

Choose two courses from the Starters, Salads/Grains & Classics for 14.00

STARTERS

Warm Crispy Camembert & Tomato Relish 7.50 Soup of the Day - See Blackboard 5.50 Free-range Chicken & Ham Hock Terrine, Balsamic Pickled Onions, Toasted Bloomer 7.50 Courgette, Green Bean & Roasted Cherry Tomato Salad, Tahini Dressing 6.75 Salt 'n' Pepper Squid, Lemon Mayonnaise & Rocket 7.75

Brixham Crab on Sourdough Toast, Cucumber & Radish Salad, Tomato Vinaigrette 9.25

SALADS & GRAINS

Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 15.00

Baked Haddock, Orzo Pasta, Lobster Cream & Parmesan 8.25 / 16.00

Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing 7.00 / 13.50

Add Crispy Duck 2.50 or Halloumi 2.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

CLASSICS

Ploughman's Lunch - Maple-cured Gammon, Wookey Hole Cheddar, Cherry Tomatoes, Chutney & Mini Bloomer 13.25 Beer-battered Fish & Chips, Peas & Tartare Sauce 13.50

Goats' Cheese, Sun-dried Tomato & Pepper Tart, Basil Pesto & Baby Leaf Salad 13.50

Roast of the Day - See Blackboard 13.75

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50

Add Free-range Bacon, Mushroom or Onion Rings 1.75

MAINS

Pan-fried Native Scallops & Monkfish, Pea & Smoked Bacon Risotto 19.50

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75

Moroccan-spiced Roasted Aubergine, Chickpea & Tomato Sauce, Mint Sour Cream 13.75

BBQ Glazed Pork Hock, Chipotle Slaw & Hash Browns 16.75

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

28 Day Dry-aged 8oz Bavette Steak 18.75

28 Day Dry-aged 9oz Sirloin Steak 26.75

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

SANDWIELES

Roast Meat Roll of the Day, Chips & Gravy 9.25

Smoked Salmon, Cucumber, Fennel & Lemon Crème Fraîche Sandwich, with Chips or Soup 8.75

Goats' Cheese & Char-grilled Vegetable Toasted Pitta, with Chips or Soup 7.75

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75 Summer Vegetable Salad, Toasted Cashews & Oriental Dressing 3.75 Hispi Cabbage & Peas 2.50 Green Beans & Shallots 2.75 Beer-battered Onion Rings 3.50

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 PEACH
 A 10% service charge is added to parties of six or more. All tips go to the team.

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.

