



THE EMBANKMENT

MAKING LIFE PEACHY

SUMMER 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 Campagnola Olives 3.00

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

BUTCHER'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

FAVOURITES 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

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

Starter/Main

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

Pan-fried Native Scallops & Monkfish, Pea & Smoked Bacon Risotto 10.50 / 19.50

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

Summer Vegetable Salad, Orange & Toasted Cashews 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.

MAINS

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

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

Merrifield Duck Breast, Summer Vegetable Fricassée, Bulgur Wheat & Cherry Dressing 19.50

Beer-battered Fish & Chips, Peas & Tartare Sauce 13.50

BBQ Glazed Pork Hock, Chipotle Slaw & Hash Browns 16.75

What's the Fish? - See Blackboard

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

Add Free-range Bacon, Mushroom or Onion Rings 1.75

STEAKS

28 Day Dry-aged 8oz Bavette Steak 18.75

28 Day Dry-aged 9oz Sirloin Steak 26.75

28 Day Dry-aged 8oz Rump Cap Steak 20.50

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

Aubrey Allen
The Chef's Butcher

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

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.

facebook.com/embankmentbedford



www.makinglifepeachy.com