



THE EMBANKMENT

MAKING LIFE PEACHY

AUTUMN AT THE EMBANKMENT

Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises. We always serve the good stuff because it's what we want to eat ourselves.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD 14.50

Devon Crab on Buttered Crumpets
Sweet & Spicy Free-range Chicken Wings
Cured-salmon Goujons, Sesame Miso Dip
Air-dried Dorset Pork & Pickles

VEGGIE BOARD 14.50

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Beetroot, Fennel & Wild Rice Salad
Spiced Cauliflower Salad

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Wild Mushroom Croquettes, Rocket & Truffle Mayonnaise 6.75

Carrot & Ginger Soup, Crème Fraiche & Onion Bhaji 5.75

Air-dried Dorset Pork, Celeriac & Apple Slaw, Cider Dressing 7.50

Devon Crab Cakes, Wilted Spinach, Lemon & Lime Aioli 8.75

Grilled Mackerel Fillet, Samphire, Curried Mussels & Coriander Oil 7.25

Pan-fried Native Scallops, Black Pudding, Pancetta, Cauliflower Purée & Braised Puy Lentils 10.50 / 19.50

Severn & Wye Haddock Smokie, Granary Bread 7.75 / 14.75

Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 6.75 / 13.50

Add Free-range Chicken 2.50 or Feta 2.00

The Autumn salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

MAINS

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

Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75

Woburn Venison Haunch, Juniper Potato Cake, Glazed Carrots & Blackberry Jus 21.50

Butternut Squash & Pistachio Borek, Wilted Spinach, Bulgar Wheat & Pomegranate Salad 3.75

Slow & Low Blythburgh Pork Belly, Dauphinoise, Cavolo Nero & Grain Mustard Sauce 17.00

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50

Pan-fried Cod, Grilled Leeks & Salsify, Caper Brown Butter 16.75

What's the Fish? - See Blackboard

STEAKS

28 Day Dry-aged 8oz Rump Cap 21.50

28 Day Dry-aged 10oz Rib Eye 28.50

28 Day Dry-aged 8oz Sirloin 25.00

All served with Chips, Slow-roasted Tomato, Watercress & 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.

Aubrey Allen
The Chef's Butcher

SIDES

Skinny Chips 3.50 Onion Rings 3.50 Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75

Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 3.75 Bubble & Squeak 2.75

Creamed Spinach 2.75 Maple & Thyme-roasted Chantenay Carrots 2.75

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www.makinglifepeachy.com

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

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

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.