



# THE EMBANKMENT

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MAKING LIFE PEACHY

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# WINTER AT THE EMBANKMENT

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs.

## 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  
Venison & Pheasant Terrine, Toast

VEGGIE BOARD 14.50

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

## STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50  
Wild Mushroom Croquettes, Rocket & Truffle Mayonnaise 6.75  
Butternut Squash Soup, Toasted Seeds & Croutons 5.75  
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toast 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, Walnut & Wild Rice Salad, Orange & Shallot Dressing 6.75 / 13.50  
*Add Free-range Chicken 2.50 or Feta 2.00*

## 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  
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.75  
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.

## SIDES

Skinny Chips 3.50    Onion Rings 3.50    Chips 3.50    Garden Salad, Beetroot & Thyme Dressing 3.75  
Beetroot, Fennel, Walnut & Wild Rice Salad 3.75    Bubble & Squeak 2.75  
Creamed Spinach 2.75    Maple & Thyme-roasted Chantenay Carrots 2.75

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

[www.makinglifepeachy.com](http://www.makinglifepeachy.com)

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.

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.