



THE EMBANKMENT

MAKING LIFE PEACHY

SPRING AT THE EMBANKMENT



We always serve the good stuff. In Spring we enjoy the earliest and best asparagus, Yorkshire rhubarb and superb farmhouse cheeses. 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

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD 15.00

Buttermilk Chicken & Sriracha Mayonnaise
Masala-spiced Fishcake, Lemon & Chilli Pickle
Dorset Air-dried Ham & Cornichons
Poached & Smoked Salmon Pâté, Croûtes

VEGGIE BOARD 14.75

Halloumi & Avocado Taco, Crunchy Slaw
Cheddar & Potato Sausage Roll
Spiced Tomato Houmous & Toasted Pitta
Edamame Beans, Soy & Ginger Dressing

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
Spring Vegetable Minestrone Soup, Pesto 5.75
Gin-cured Loch Duart Salmon, Dill Aioli, Sourdough Crisps 8.25
Ham Hock Croquettes, Piccalilli & Watercress 7.25
Devon Crab & Prawn Tian, Pickled Cucumber, Sauce Vierge 9.00
Pan-fried Native Scallops, Chorizo & Basil Carnaroli Risotto 10.50 / 19.50
Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 8.00 / 15.50
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50
Add Buttermilk Chicken, Avocado or Feta 2.50

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.50
Pan-fried Hake, Red Pepper Puree, Sprouting Broccoli, Confit Tomatoes, Salsa Verde 16.75
14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 14.75
Ricotta & Spinach Tortellini, Sun-dried Tomato, Chardonnay Sauce & Toasted Seeds 14.25
Welsh Rack of Lamb, Potato Terrine, Glazed Carrots, Mint Jus 21.50
Slow & Low Blythburgh Pork Hock, Spring Vegetables & Pearl Barley 16.50
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50
Beer-battered Fish & Chips, Peas, Tartare Sauce 14.00

STEAKS

28 Day Dry-aged Sirloin Pavé, Truffle Mash, Wild Garlic & Bone Marrow Sauce 25.00
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Rocket 21.50
28 Day Dry-aged 10oz Rib Eye Steak, Chips & Rocket 28.50

Add your choice of Peppercorn Sauce or Béarnaise

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 3.75 Spring Vegetable Salad, Orange & Shallot Dressing 3.75 Skinny Chips 3.75
Tenderstem Broccoli & Herb Crumb 2.75 Buttered New Potatoes 2.75
Green Salad & Soft Herbs, Avocado Dressing 3.75 Beer-battered Onion Rings 3.50

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.

A 25p contribution from every Superfood Salad sold supports The Peach Foundation; supporting education and promotion of healthy eating, sports and conservation in Kenya.