



THE EMBANKMENT

MAKING LIFE PEACHY

LUNCH AT THE EMBANKMENT



Summer's here - time for beautiful British soft fruit, and the best green vegetables, tomatoes and salads. Cornish lamb and day-boat fish are plentiful and delicious now - and look out for native lobsters in our specials.

DELI

Warm Mini Bloomer & Garlic Butter 3.25	Campagnola Olives 3.00	Dorset Charcuterie & Cornichons 4.50
DELI BOARD 15.00		VEGGIE BOARD 14.75
Buttermilk Chicken & Chipotle	Spinach Pakoras & Coconut Yoghurt	
Warm Fish Goujon Taco	Spiced Tomato Houmous & Pitta	
Scottish Smoked Salmon & Capers	Buffalo Cauliflower & Chipotle	
Ham Hock & Tarragon Terrine	Courgette & Feta Salad	

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 15.50 / 18.50

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
Courgette, Spinach & Basil Soup, Pine Nuts & Crème Fraîche 5.75
Salt & Pepper Squid, Garlic Aioli 7.75
Ham Hock & Tarragon Terrine, Apple Salad, Sourdough Toast 7.50
Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies 8.50 / 16.00
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.50
<i>Add Crispy Duck, Salmon or Halloumi 2.50</i>

CLASSICS

14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 14.75
Beer-battered Fish & Chips, Peas, Tartare Sauce 14.00
Maple-cured Gammon Rib Eye Steak & Chips 14.50
Pan-fried Cod, Tenderstem Broccoli & Lemon Butter Sauce 14.50
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 14.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Chips 14.00
<i>Add Free-range Bacon, Mushroom or Onion Rings 2.00</i>

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Pan-fried Seabass, Provençal Vegetables, Tomato Sauce, Basil Oil 16.75
Bedfordshire Lamb Rump, Fondant Potatoes, Artichoke, Broad Beans & Lamb Jus 22.00
Feta, Pea & Mint Rigatoni, Lemon & Herb Crumb 13.50
BBQ Beef Brisket, Smoked Bacon Mac 'n' Cheese, Corn on the Cob & Slaw 17.50
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75

SANDWICHES

Ham Hock & Piccalilli on Granary 6.25
Warm Fish Goujon Roll, Lettuce & Tartare Sauce 6.25
Goats' Cheese & Char-grilled Vegetable Pitta 5.75
<i>Add Chips, Salad or Soup 2.50</i>

SIDES

Rustic Chips 3.75	Skinny Fries 3.75
Green Salad & Soft Herbs, Avocado Dressing 3.75	
Buttered New Potatoes 2.75	
Wedge Salad, Ranch Dressing & Crispy Bacon 3.75	
Beer-battered Onion Rings 3.50	
Creamed Spinach 3.00	

PUDDINGS

Warm Chocolate Fondant, Hazelnut Brittle & Salted Caramel Ice Cream 7.50
Strawberry Daiquiri Parfait, Lime Curd & Berry Granola 6.25
Coconut Milk Pannacotta, Mango Salsa, Toasted Coconut 6.00
Warm Treacle & Ginger Tart, Clotted Cream 6.50
Vanilla Crème Brûlée, Shortbread Biscuit 6.25
Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)
Cheese Plate - Three Summer Cheeses, Chutney, Apple & Water Biscuits 7.75
Mini Pud of the Day or Single Smidgen of Cheese & your Choice of Coffee or Tea 5.50

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