

SUMMER 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 PLATES

Warm Mini Bloomer & Garlic Butter 3.25 Buttermilk Chicken & Chipotle Mayo 4.75 Campagnola Olives 3.00
Honey & Mustard Cocktail Sausages 4.00 Whitebait & Aioli 4.00 Beetroot Falafel, Vegan Mayo & Chives 4.50
Single Smidgen of Cheese 3.50 Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75
Dorset Charcuterie & Cornichons 4.00 Prawns, Marie Rose & Baby Gem 4.25
Spinach Pakoras & Coconut Yoghurt 4.50 Tomato Houmous, Toasted Seeds & Pitta 4.00

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
Crab & Avocado Tart, Poached Egg & Hollandaise 9.25
Ham Hock & Tarragon Terrine, Apple Salad, Sourdough Toast 7.50
Pan-fried Native Scallops, Chorizo Bon Bon & Sweetcorn Purée 11.50

EITHER/OR

Starter / Main

Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies 8.50 / 16.00
Moules Marinière & Crusty Bread 7.25 / 14.00
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.50
Add Crispy Duck, Salmon or Halloumi 2.50

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

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Pan-fried Sea Bass, Provençal Vegetables, Tomato Sauce, Basil Oil 16.75
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75
Feta, Pea & Mint Rigatoni, Lemon & Herb Crumb 13.50
14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 14.75
Bedfordshire Lamb Rump, Fondant Potatoes, Artichoke, Broad Beans & Lamb Jus 22.00
Beer-battered Fish & Chips, Peas, Tartare Sauce 14.00
BBQ Beef Brisket, Smoked Bacon Mac 'n' Cheese, Corn on the Cob & Slaw 17.50
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 14.50
Butcher's Steak of the Day - See Blackboard
Poached & Smoked Salmon Fishcake, Watercress & Fennel Salad, Lemon Mayonnaise 14.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Skinny Fries 14.00
Add Free-range Bacon, Mushroom or Onion Rings 2.00

SIDES

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

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
Vanilla Crème Brûlée, Shortbread Biscuit 6.25
Warm Treacle & Ginger Tart, Clotted Cream 6.50
Salcombe Dairy Ice Cream & 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

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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.



THE EMBANKMENT

MAKING LIFE PEACHY
