

# LUNCH AT

# THE EMBANKMENT

#### **BREAD & OLIVES**

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Artisan Breads & Butters 4.00

### **DELI PLATES**

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 4.75

Halloumi Fries & Bloody Mary Ketchup 4.75

Dorset Charcuterie & Cornichons 4.00

Whitebait & Aioli 4.75

Tomato Houmous, Dukkah & Toasted Pitta 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

Honey & Mustard Chipolatas 4.00

## STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50 Leek & Baked Potato Soup, Clotted Cream & Crispy Leeks 5.75 Beef Brisket Hash, Brown Sauce, Poached Egg & Watercress 7.75 Potted Native Crab, Toasted Sourdough 9.00 Smoked Salmon Terrine, Horseradish & Pickled Cucumber 8.25 Beetroot Mousse, Charred Broccoli, Toasted Almonds 7.00 Pan-fried Native Scallops, Curried Cauliflower, Lentils & Coriander 11.50

## EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 8.00 – 15.50 Poached & Smoked Salmon Fishcake, Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50 Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50 Add Free-range Chicken or Grilled Halloumi 2.50

#### ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.00 Severn & Wye Smoked Salmon, Poached Egg & Hollandaise 9.50 Ham Hock & Cheddar Rarebit 9.00

## SANDWICHES

Warm Fish Goujon Roll, Baby Gem & Tartare Sauce 6.25 Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress & Horseradish 11.50 Beetroot, Feta & Rocket Wrap, Cucumber & Mint 6.00 Add Chips, Salad or Soup 2.50

#### MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00 Whole Grilled Plaice, Samphire, Almond & Caper Butter 16.75 Roast Cauliflower Steak, Polenta, Hazelnut Caper & Raisin Dressing 13.75 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.75 28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75 Wild Mushroom, Leek & Goats' Cheese Tart, Mixed Leaf Salad 12.50 Grilled Calves Liver, Smoked Bacon, Kale & Mash 16.25 Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut Sambal 14.050 Pan-fried Hake, White Bean Cassoulet, Cockles & Mussels 18.50 Battered Cod & Thick-cut Chips, Mushy Peas & Tartare Sauce 14.25 Free-range Coq Au Vin & Seasonal Greens 13.75 Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 14.00

#### SIDES

Thick-cut Chips or Skinny Fries 4.00
Green Salad & Soft Herbs, Avocado Dressing 3.75
Honey & Thyme Roasted Roots 3.75
Buttered New Potatoes or Creamed Mash 3.75
Seasonal Greens 3.75
Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75
Halloumi Fries & Bloody Mary Ketchup 4.75
Beer-Battered Onion Rings 3.75

Add Free-range Bacon, Mushroom or Onion Rings 2.00

## PUDS & CHEESE

Warm Chocolate Fondant, Pistachio Ice Cream & Salted Caramel Popcorn 7.50
Iced Passionfruit Parfait & Honeycomb 6.50
Crème Caramel, Orange Shortbread 6.50
Apple Tarte Tatin & Vanilla Ice Cream 7.00
Baked Lemon Cheesecake, Lime Curd, Meringue 6.50
Blackberry Trifle, Cinnamon Doughnuts 6.50
Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)

Cheese - Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits Choose Gillot Camembert, Ashlynn Goats, Winterdale Cheddar or Beauvale Blue All four cheeses 10.50

All four cheeses 10.50 Any three cheeses 7.75 A single smidgen of cheese 3.75

Mini Pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75



