



# THE EMBANKMENT

## DAIRY FREE MENU

### DELI

CHOOSE ANY THREE FOR 12.00

Dorset Charcuterie & Cornichons 4.00

Tomato Houmous, Dukkah & Toasted Pitta 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

### STARTERS

Celeriac & Apple Soup, Crispy Celeriac, Granny Smith & Thyme 5.75

Venison & Pheasant Terrine, Cranberry Chutney, Toast 7.75

Smoked Mackerel, Warm Fennel, Squash & Lentil Salad, Salsa Verde 8.25

Beetroot Mousse, Charred Broccoli, Toasted Almonds 7.00

Pan-fried Native Scallops, Curried Cauliflower, Lentils & Coriander 11.50

### EITHER / OR

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*

### MAINS

Whole Grilled Plaice, Samphire, Capers 16.75

28 Day Dry-aged 8oz Rump Cap Steak & New Potatoes 19.75

Roast Cauliflower Steak, Polenta, Hazelnut Caper & Raisin Dressing 13.75

28 Day Dry-aged 8oz Rib Eye Steak, New Potatoes & Rocket 27.50

Roast Woburn Venison, Potato Rösti, Carrot Purée & Red Wine Jus 21.00

Grilled Calves Liver, Smoked Bacon, Kale & Mash 16.25

Fillet of Sea Bream, Leeks, White Beans, Mussels & White Wine 18.00

Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 14.50

Free-range Coq Au Vin & Seasonal Greens 13.75

### SIDES

Green Salad & Soft Herbs, Avocado Dressing 3.75

New Potatoes or Creamed Mash 3.75

Seasonal Greens 3.75

Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75

### PUDS

Mulled Wine Poached Pear, Vanilla Ice Cream 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Salted Caramel, Lemon or Blackcurrant Sorbet)

Apple Tarte Tatin & Vanilla Ice Cream 7.00