



# THE EMBANKMENT

## GLUTEN FREE MENU

### GLUTEN FREE TOAST & OLIVES

- Gluten Free Toast & Garlic Butter 3.25
- Campagnola Olives 3.00
- Gluten Free Toast & Butters 4.00

### DELI

CHOOSE ANY THREE FOR 12.00

- Dorset Charcuterie & Cornichons 4.00
- Tomato Houmous, Dukkah & Gluten Free Toast 4.00
- Beetroot Falafel & Coconut Yoghurt 4.50
- Severn & Wye Smoked Salmon, Gluten Free Toast & Capers 4.75

### STARTERS

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

### EITHER / OR

- Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 8.00 / 15.50
- 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*

### MAINS

- Pan-fried Hake, White Bean Cassoulet, Cockles & Mussels 18.50
- 28 Day Dry-aged 8oz Rump Cap Steak, Buttered New Potatoes & Bearnaise 19.75
- Roast Cauliflower Steak, Polenta, Hazelnut Caper & Raisin Dressing 13.75
- Roast Woburn Venison, Potato Rösti, Carrot Purée & Red Wine Jus 21.00
- Grilled Calves Liver, Smoked Bacon, Kale & Mash 16.25
- Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut Sambal 14.50
- 28 Day Dry-aged 8oz Rib Eye Steak, Buttered New Potatoes & Rocket 27.50
- Add Bearnaise or Peppercorn Sauce*
- Whole Grilled Plaice, Samphire, Almond & Caper Butter 16.75
- Free-range Coq Au Vin & Seasonal Greens 13.75

### SIDES

- 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

### PUDS

- Iced Passionfruit Parfait & Honeycomb 6.50
- Crème Caramel 6.50
- Blackberry Trifle 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 & gluten free toast
- Choose from: Gillot Camembert, Ashlynn Goats, Winterdale Cheddar, Beauvale Blue
- All four cheeses 10.50
- Any three cheeses 7.75
- Single Smidgen of Cheese & your choice of Coffee or Tea 5.75