



# THE EMBANKMENT

## DAIRY FREE MENU

### BREAD & OLIVES

Warm Mini Bloomer with Balsamic Vinegar & Olive Oil 3.50  
Nocerella, Gaeta & Cerignola Olives 3.75  
Sourdough Breads, English Rapeseed Oil & Dukkah 4.75

### DELI

*Great for sharing, over a drink while you decide.*

Tomato Houmous, Crunchy Chickpeas & Toasted Pitta 4.00  
Spinach Pakoras & Coconut Yoghurt 4.75  
Jimmy Butler's Honey Mustard Chipolatas 4.25

### STARTERS

Today's Spring Soup – See Blackboard 6.00 v  
Maple-cured Blythburgh Ham & Pickled Vegetables 7.25  
Beetroot Tartare, Toasted Sourdough 6.75  
Citrus-cured Salmon, Avocado & Radish 8.25

### EITHER / OR

Spiced Cauliflower, Grape, Cashew & Brown Rice Bowl, Coriander, Coconut & Orange Dressing 6.50 / 12.00  
*Add Avocado 2.00 v*

### MAINS

Market Fish of the Day, Capers & Shaved Fennel Market Price  
Pan-fried Sea Bream, Warm Crab & Samphire Salad, Tomato Salsa 17.50  
Vegan Burger - Pulled BBQ Jackfruit, Cheese, Chipotle Mayonnaise & Fries 13.50  
Jimmy Butler's Pork Chop, New Potatoes, Apple, Shallot & Crackling Jus 17.50  
Bedfordshire Lamb Rump, Peas, Broad Beans, Bacon & Rosemary Jus 22.00  
Aubrey's Steak Burger, Burger Relish, Gherkin & Fries 14.00  
*Add Free-range Bacon or Mushroom 2.00*

### STEAKS

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour.*

*When only a steak will do, make it one of these beauties.*

28 Day Dry-aged 8oz Rump Cap Steak 19.75  
Butcher's Steak of the Day - See Blackboard  
28 Day Dry-aged 10oz Rib Eye 27.00  
*Served with Chips & Watercress*

### SIDES

Thick-cut Chips or Skinny Fries 3.95 v  
Green Salad & Soft Herbs, Avocado Dressing 3.95  
Roseval New Potatoes 3.95 v  
Spring Greens 3.95 v

### PUDS

Apple Tarte Tatin & Vanilla Ice Cream 7.00  
Salcombe Sorbets 5.75  
*(Choose Three: Vanilla Ice Cream, Mango or Raspberry Sorbet)*