



LUNCH AT THE EMBANKMENT




Thank you for choosing us, it's been wonderful welcoming regulars and new guests alike. It's been great to see people's mood lifted, and we've thoroughly enjoyed getting back to serving delicious plates of food. Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises. We always serve the good stuff because it's what we want to eat ourselves.

APÉRITIFS



Champagne Piper-Heidsieck 9.00 | Kir Royale 9.75
Aperol Spritz 8.00 | Grand Pink Gin & Tonic 8.50

DELI PLATES

Great for sharing, over a drink while you decide.

Warm Mini Bloomer & Garlic Butter 3.50 
Sourdough Bread, Rapeseed Oil & Dukkah 4.75
Nocerella, Gaeta & Cerignola Olives 3.75 
Deville Whitebait, Garlic & Paprika Mayonnaise 4.75
Beetroot Falafel, Coconut Yoghurt 4.75 
Halloumi Fries, Bloody Mary Ketchup 4.95 
Tomato Houmous, Baked Chickpeas & Flatbread 4.50 
Iberico Chorizo 5.50

STARTERS


Baked Somerset Camembert, Truffle Honey, Walnut Crust & Toasted Sourdough 8.00 
Poached Salmon & Prawn Cocktail, Crushed Avocado, Crab Mayonnaise 9.50
Today's Autumn Soup - See Blackboard 6.00 
Pan-fried Native Scallops, Tartare Hollandaise, Spinach & Capers 12.00
Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toasted Sourdough 8.25
Roast Squash Salad, Black Rice, Chilli, Sesame, Toasted Pumpkin Seeds, Pickled Radish 7.00/13.00 
Add Halloumi Croutons 2.50 or Crispy Duck Confit 3.50

MAINS

Free-range Chicken Supreme, Confit Garlic Butter, Skinny Fries or Green Salad 16.50
Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice & Chapati 14.75 
Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00
Honey-glazed Merrifield Duck Breast, Savoy Cabbage, Smoked Bacon, Puréed Celeriac, Green Peppercorn Jus 22.50
Today's Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.00
Pan-fried Sea Bream Fillet, Coconut Emerald Dahl, Tempered Spices 17.50

GRILL



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. Steaks served with Chips & Rocket | Add Béarnaise or Peppercorn Sauce 1.75

8oz Rump Cap Steak 19.75
10oz Rib Eye Steak 27.50
Steak Diane - Fillet Steak Medallions, Creamy Mushroom & Shallot Sauce 25.00
Add extra 30z Fillet Medallion 5.00
Dirty Vegan Burger, Pulled Jackfruit, Cheese, Chipotle Mayo & Fries 13.95 
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00
Add Free-range Bacon or Field Mushroom 2.00

SANDWICHES *Served with Soup or Chips*

Cod Goujon Brioche Roll, Baby Gem & Tartare Sauce 7.50
Free-Range Roast Pork Roll, Stuffing & Apple Sauce 7.50
Beetroot & Mediterranean Vegetable Pitta, Basil Pesto 7.00

SIDES

Thick-cut Chips or Skinny Fries 4.00 
Buttered New Potatoes 4.00 
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 
Seasonal Green Vegetables, Olive Oil & Lemon 4.00 
Halloumi Fries, Bloody Mary Ketchup 4.95 
Battered Onion Rings 3.75 
Braised Red Cabbage 4.00 

PUDS & CHEESE

Warm Chocolate Fondant, Honeycomb Ice Cream 8.00 
Crème Brûlée, Shortbread 6.00 
Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 7.50 
Apple Tarte Tatin, Vanilla Ice Cream 7.00 
Lemon & Pistachio Polenta Cake, Black Cherries 6.75 
Salcombe Dairy Ice Creams & Sorbets 5.95 
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Mango or Raspberry Sorbet)
Mini Pud & Tea or Coffee 5.95 
Lemon & Pistachio Polenta Cake or Smidgen of Cheese with your choice of Tea or Coffee
Our cheeses this season are: Gillot Camembert | Rutland Red 
Beauvale | Blanche Goats' Cheese  | The Strathearn 
Served with chutney, apple & water biscuits
All five cheeses 12.00 | Any three cheeses 7.00 | Smidgen 3.75

www.makinglifepeachy.com

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price. An optional 10% service is added to parties of six or more, and all tips go to the team. **Allergens:** before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.

 **Vegetarian dishes**  **Vegan dishes** We're also happy to adapt other dishes, please ask.

WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way.

With thanks to some of our favourites.



Purity Brewery

Award-winning beer, local to our Warwickshire pubs



Chase Distillery

Family-owned, single estate distillery, creating superb spirits



Wye Valley Asparagus

Grown in Herefordshire and served only in season, because British is best



Aubrey Allen

Grass-fed, dry-aged British beef



Jimmy Butler

Free-range Blythburgh pork



Union Hand-Roasted

Ethically-sourced speciality coffee



Colchester day-boats

Hand-picked & native



Brown Sugar Bakery

Natural bread from locally-grown wheat in Oxfordshire



Henners Vineyard

English sparkling wine from East Sussex



Laverstoke Farm

Hampshire-made buffalo mozzarella



Severn & Wye Smokery

Smoking salmon traditionally



Merrifield Duck

Free-range & from a farm where welfare really counts



Cornish Lamb

Quality lamb from traditional pastures



Brixham day-boats

Cornish sardines, pollock & flat fish



Salcombe Dairy

Award-winning ice-cream & sorbets


THE EMBANKMENT

MAKING LIFE PEACHY