

A la Carte

- v Basket of bread with butter or olive oil, balsamic vinegar £4.00
- v Roasted garlic, hummus and toasted pita bread £7.50

Starters

- v Chestnut mushroom soup, poached hen egg, truffle oil £7.00
- Yorkshire ham hock terrine, piccalilli, grilled sour dough £8.50
- Seared scallops, crispy pork belly, caramelised granny smiths £10.50/£18.00
- BBQ chicken salad, roast tomato, crispy bacon and avocado mayonnaise £9.00
- Potted shrimps, pickled cucumber, malted toast £10.00
- Salt fish cakes, warm tomato, chili relish, saffron aioli £9.00
- Grilled dorset mackerel, heritage beetroot and horseradish beetroot relish £8.00
- v N Brighton blue, pear, walnut and baby spinach salad, honey and mustard dressing £8.00

Mains

- Pan roast fillet of cod, mushroom purée, woodland mushrooms and salsify £19.00
- Pan roasted sea bass fillet, chorizo, olive, red pepper and cherry tomatoes £19.00
- Roast breast of duck, fondant potatoes, rainbow chard, port and rhubarb sauce £19.00
- Herb and lemon roast chicken breast, wild garlic leaves, celeriac and ceps £19.00
- Grilled calves liver and bacon, onion sauce, bubble and squeak £19.00
- v N Ravioli of sweet potato, goat cheese, toasted pine nuts £8.50/£16.00
- v Risotto primavera, peas, broad beans, asparagus, spring onion, parmesan crisp £8.50/£16.00
- Cumberland sausages, seed mustard mash and red onion gravy £16.00
- Guinness braised rare breed featherblade of beef, honey roast parsnips £20.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, chips £25.00
- Grilled 8oz Scottish rib eye steak, field mushroom, tomato, chips £22.50
- Steaks served with pepper sauce, garlic butter or béarnaise sauce

Side dishes

- Mixed or green salad £5.00/£9.00
- Rocket and parmesan salad £4.00
- Plum tomato and red onion salad £4.00
- Mixed vegetables –
buttered spinach, spring greens, chantenay carrots and peas £5.00/£8.50
- New potatoes, chips, creamed mash or an individual portion of vegetables £4.00

Manager:
Trent Williams

Head chef:
Richard Lyndon Pepper

All prices include VAT

An optional 12.5% service charge will be added to your final bill

"Please let a member of staff know if you have any allergies or specific dietary requirements.

Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free."

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v Vegetarian

N May contain nuts

4 April 2017

£30.00 Menu

3 Courses with a complimentary glass of Prosecco

2 Courses for £24.50

Both set menus are available for lunch from Monday to Friday only
and each evening from 6.00pm - 7.30pm

V Chestnut mushroom soup, poached hen egg, truffle oil

BBQ chicken salad, roast tomato, crispy bacon and avocado mayonnaise

Salt fish cakes, warm tomato, chili relish, saffron aioli

Guinness braised rare breed featherblade of beef, honey roast parsnips

Roast breast of duck, fondant potatoes, rainbow chard, port and rhubarb

V N Ravioli of sweet potato, goat cheese, toasted pine nuts

Passion fruit and white chocolate cheesecake, passion fruit sorbet

Sticky toffee pudding, toffee sauce, vanilla ice cream

Selection of cheese with fruit and savoury biscuits

N Home-made ice cream or sorbets

Desserts

Passion fruit and white chocolate cheesecake, passion fruit sorbet £7.50

Baked chocolate mousse, candied fennel, orange marscapone £7.50

Vanilla bean panacotta, roast ginger and rhubarb £7.50

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.50

N Home-made ice cream – (please choose 3 scoops) £6.50

Home-made sorbet – (please choose 3 scoops) £6.50

Cheese

Mixed cheese plate - including Black Bomber Cheddar, Innes Log, Devon Blue £9.50

Served with pear, grapes and quince jelly, oat cakes and water biscuits

A single portion of a cheese - served as above. £6.75

Filter coffee or single espresso £3.00

Cappuccino, latte or double espresso £3.50

Pot of tea – english breakfast, earl grey, peppermint, camomile or green tea £3.00

All served with a homemade whisky chocolate truffle

Wines of the Month

	Bottle (750ml)	Glass(175ml)
Torrontes/Sauvignon Blanc, El Camino, 2015 <i>Argentina</i> abv 13.0%	£25.00	£6.20

A refreshing combination of zesty Sauvignon with the spice and peachy flavours of Torrontes,

Malbec, El Camino, 2015 <i>Argentina</i> abv 13.0%	£25.00	£6.20
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A well-balanced wine with inviting aromas of plum jam, through to a fresh juicy palate and a rich smoky finish..