

Bar menu

Available 12 noon until 10.15pm
Please place your order at the bar or wait for table service

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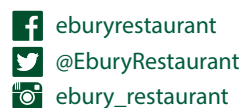
V Bowl of marinated olives	£2.40/£4.50
V N Bowl of mixed spiced nuts	£4.00/£5.50
V Chips or sweet potato chips; sweet chilli mayonnaise	£4.00
V Roasted garlic, hummus and pita bread	£7.50
V Vegetarian mezze - hummus, baba ganoush, red pepper hummus, tzatziki and olive tapenade; warm pita bread	£14.50
Smoked mackerel spread, pickled cucumber, toasted london wholemeal	£8.00
Fried whitebait, rocket and tartare sauce	£9.50

Substantial

N Thai fishcakes, sweet chilli sauce, cucumber salad, peanut dressing	£9.00/£17.50
V N Honey roasted squash and mozzarella salad, chilli, basil pesto	£8.00
Japanese salmon fishcake, chips and wasabi mayonnaise	£12.00
Beer battered cod fillet and chips, pea purée, tartare sauce	£16.00
Scrambled eggs on grilled sour dough with smoked salmon	£11.50
Steak sandwich, caramelised red onions, mayonnaise in toasted ciabatta and chips	£11.00
Caesar salad with grilled chicken breast or grilled scottish salmon	£11.50/£13.00
Middle white sausages with grain mustard mash and gravy	£14.50
V Halloumi, aubergine and red pepper burger, harissa relish	£10.50
Ebury burger' - our 100% Scottish beef burger with garnish salad and chips	£12.00
Add £1.00 extra each for cheese, bacon or fried egg	
Herb omelette with chips or salad	£9.50
Add £1.00 extra each for mushrooms, cheese, tomato or bacon	
Grilled 8oz Scottish sirloin steak, field mushroom, tomato, chips	£28.00
Grilled 8oz Scottish rib eye steak, field mushroom, tomato, chips	£24.00
Steaks served with pepper sauce, garlic butter or béarnaise sauce	
V N Buffalo mozzarella and sun dried tomato ravioli, cherry tomato compote, basil pesto	£8.50/£16.00
V Woodland mushroom risotto, truffle oil, parmesan crisp	£8.50/£16.00

All prices include VAT
An optional 10%
service charge will be
added to your final bill

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Dessert Menu

Desserts

Passion fruit and white chocolate cheesecake, passion fruit sorbet	£7.50
Sticky toffee pudding, toffee sauce, vanilla ice cream	£7.50
N Vanilla panacotta, raspberry jelly, meringue	£7.50
Rice pudding creme brulee, prunes and armagnac, shortbread biscuit	£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 - Cerney Ash, Colston Bassett Stilton, Montgomery Jersey Ogle served with pear, grapes and quince jelly, oat cakes and water biscuits	£10.50
A single portion of a cheese - served as above.	£7.50
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	

*“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.”*

Wines of the Month

	Bottle (750ml)	Glass(175ml)
Sauvignon Blanc, Backsberg, 2016 <i>South Africa</i> abv 12.5%	£29.00	£7.40
<i>With aromas of gooseberry and passion fruit, this matches aromatic intensity with freshness and balance. Lime and nettle characters predominate on the palate which cleverly matches fruit sweetness with natural acidity.</i>		
Pinotage, Backsberg, 2015 <i>South Africa</i> abv 14.0%	£29.00	£7.40
<i>Appealing red fruit aromas, a soft palate with ripe mulberry, sweet strawberry and a touch of herbs. Easy drinking well balanced with sweet, supple tannins, this Cape red displays lively fresh flavours.</i>		

23 November 2017