

Bar menu

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

To Share

| | | |
|-----|--|---------------|
| V | Bowl of marinated olives | £2.40/£4.50 |
| V N | Bowl of cashew nuts | £4.00/£5.50 |
| V | Chips or sweet potato chips; served with mayonnaise | £4.00 |
| V | Roasted garlic, hummus and pita bread | £7.50 |
| V | Vegetarian mezze - hummus, raita, babaganoush, mushroom pate and ratatouille; served with pita bread | £14.50 |
| | Soup of the day with bread and butter | £7.00 |
| | Fried whitebait with rocket and chilli mayonnaise | £8.00 |
| | Salmon and leek fishcake, chips and salad, tartare sauce | £10.50 |
| | Smoked salmon with rocket and brown bread | £13.50 |
| V | Herb omelette with chips or salad | £8.80 |
| | Add £1.00 extra each for mushrooms, cheese, tomato or bacon | |
| | Savoury tart of the day; served with chips or with salad | £9.50 |
| | Ebury burger' - our 100% Scottish beef burger | |
| | Served with garnish salad and chips | £10.50 |
| | Add £1.00 extra each for cheese, bacon or fried egg | |
| | Lamb burger with chips and raita | £11.20 |
| | Add £1.00 extra each for cheese, bacon or fried egg | |
| | Caesar salad with grilled chicken breast or grilled salmon | £11.25/£12.50 |
| 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 |

"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."

V Vegetarian N May contain nuts

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

Follow us:



Dessert Menu

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 – traditional English breakfast, earl grey, peppermint, camomile or green tea | £3.00 |

All coffees and teas are 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 |
| <i>A refreshing combination of zesty Sauvignon with the spice and peachy flavours of Torrontes,</i> | | |
| Malbec, El Camino, 2015 <i>Argentina</i> abv 13.0% | £25.00 | £6.20 |
| <i>A well-balanced wine with inviting aromas of plum jam, through to a fresh juicy palate and a rich smoky finish..</i> | | |