

# A la Carte

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

## Starters

- ✓ N Butternut squash, sage and parmesan soup, ceps, chestnuts and truffle oil £7.50
- New Seared scallops, crispy pork belly, caramelised granny smith £11.50/£21.00
- N Thai fishcakes, sweet chilli sauce, cucumber salad, peanut dressing £9.00/£17.50
- New Marinated scottish salmon, avocado, roast beetroot, orange dressing, rye bread £9.50
- Tempura of tiger prawns, ramen noodles, chilli, ginger, sesame and soy dressing £9.00
- New ✓ N Waldorf salad, roquefort cheese, grapes, pink lady apple, celery and raisins £8.00
- New ✓ Wild mushrooms on grilled sour dough bread, poached hen egg £9.00
- New ✓ N Honey roasted squash, chilli, pepper and mozzarella salad, basil pesto £8.00

## Mains

- New Pan roast sea bass, rocket, spiced lentil salsa, coriander, crème fraîche £20.00
- Grilled fillet of hake, saffron curried mussels, baby spinach and tomato £20.00
- Lemon and herb roast chicken, baby gems, onions, mushrooms, peas & pancetta £17.00
- Roast highland venison, jerusalem artichoke, spinach, ox tongue sauce £22.50
- New Slow braised guinness short rib of beef, horseradish mash £23.00
- Grilled calves liver and bacon, bubble and squeak, red onion gravy £19.00
- Huntsham farm middle white sausages, mustard seed mash, red onion gravy £14.50
- ✓ N Buffalo mozzarella and sun dried tomato ravioli, cherry tomato compote, basil pesto £8.50/£16.00
- ✓ Woodland mushroom risotto, truffle oil, parmesan crisp £8.50/£16.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, chips £28.00
- Grilled 8oz Scottish rib eye steak, field mushroom, tomato, chips £24.00
- Grilled "Les landes" corn-fed half chicken, field mushroom, tomato, chips £17.00  
(30 minute waiting time)
- Steaks and chicken served with pepper sauce, garlic butter or béarnaise sauce

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

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## Side dishes

- Mixed or green salad £5.00/£9.00
- Rocket and parmesan salad £4.00
- Plum tomato and red onion salad £4.00
- Individual portions of vegetables – buttered spinach, curly kale, new potatoes, chips, creamed mash, chantenay carrots and peas £4.00

### **Lunch - Menu Express - 1 Course @ £15.00**

**Pan roast sea bass, rocket, spiced lentil salsa, coriander, crème fraîche**

**✓ Woodland mushroom risotto, truffle oil, parmesan crisp**

**Lemon and herb roast chicken, baby gems, onions,  
mushrooms, peas & pancetta**

including choice of a peroni, 175ml house red or white wine, juice, soft drink or coffee

## £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 N Butternut squash, sage and parmesan soup, ceps, chestnuts and truffle oil

N Thai fishcakes, sweet chilli sauce, cucumber salad, peanut dressing

V N Waldorf salad, roquefort cheese, grapes, pink lady apple, celery and raisins

Pan roast sea bass, rocket, spiced lentil salsa, coriander, crème fraîche

Lemon and herb roast chicken, baby gems, onions, mushrooms, peas & pancetta

V Woodland mushroom risotto, truffle oil, parmesan crisp

Sticky toffee pudding, toffee sauce, vanilla ice cream

Dark chocolate and cherry tart, creme fraiche sorbet

Selection of cheese with fruit and savoury biscuits

Choice of home made ice cream or sorbet

### 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

New Dark chocolate and cherry tart, creme fraiche sorbet £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 £10.50

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

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.”**

V Vegetarian

N May contain nuts

4 November 2017