

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

- Chilled cucumber and mint soup, watermelon and feta, toasted pumpkin seeds £7.50
- VN Buffalo mozzarella, date and fig salad, raisin, toasted walnuts, balsamic dressing £8.95
- Horseradish panacotta, beetroot carpaccio, watercress, grana padano £8.95
- Seared Scottish scallops, chorizo and red pepper cassoulet £11.50/£21.00
- Gravadlax, buttered soda bread, dill and honey sauce £10.00
- Spiced salt and szechuan pepper squid, mango and papaya salad, kaffir lime mayo £8.50
- V Roasted butternut squash, chick pea, fennel and pomegranate salad, tahini, lemon yoghurt £8.50
- Smoked chicken salad, baby gems, peas, soya beans, crispy parma ham, honey and mustard dressing £8.75

Mains

- Pan roast fillet of cod, saffron curried mussels £19.00
- Fillet of sea bass, ratatouille, red pepper sauce £19.00
- Lemon and herb roast breast of chicken, baby gems, peas and bacon £19.50
- Roast English rump of lamb, feta, gratin potatoes, asparagus and salsa verde £21.00
- Grilled calves liver and bacon, bubble and squeak, red onion gravy £19.00
- Roast duck breast, orange compote, celeriac purée, wilted spinach £19.00
- VN Ravioli of buffalo mozzarella and sun blushed tomato, basil pesto and tomato compote, parmesan reggiano £8.50/£16.00
- V Risotto primavera, peas, broad beans, asparagus, spring onion, parmesan crisp £8.50/£16.00
- Huntsham farm 'middle white' sausages, seed mustard mash, red onion gravy £16.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, chips £25.00
- Grilled 8oz Scottish rump steak, field mushroom, tomato, chips £19.00
- 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, chantenay carrots and peas - each £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

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V Vegetarian

N May contain nuts

8 July 2017

“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.”

£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

Chilled cucumber and mint soup, watermelon and feta, toasted pumpkin seeds

Horseradish panacotta, beetroot carpaccio, watercress, grana padano

V Roasted butternut squash, chick pea,
fennel and pomegranate salad, tahini, lemon yoghurt

Roast duck breast, orange compote, celeriac purée, wilted spinach

Fillet of sea bass, ratatouille, red pepper sauce

V Risotto primavera, peas, broad beans, asparagus,
spring onion, parmesan crisp

Lemon posset, raspberry jelly, raspberry sorbet

Summer berry pudding, clotted 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

Summer berry pudding, clotted cream £7.50

Lemon posset, raspberry jelly, raspberry sorbet £7.50

Fruit pavlova, vanilla cream, blackberry sauce £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 - Cashel blue, Sussex farmhouse, Gubbeen £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)
Custoza, Gorgo, 2016 <i>Italy</i> abv 12.5%	£28.00	£7.20

Fresh aromas of apple and honeysuckle; the palate is rounded with apple, lemon and peach flavours and finishes with fresh acidity and a little mineral note.

Bardolino, Gorgo, 2016 <i>Italy</i> abv 12.5%	£28.00	£7.20
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Medium bodied with notes of sour cherries, blackcurrants and a hint of black pepper. Soft and supple in the mouth, this wine has a long and fruity finish.