

Bar menu

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

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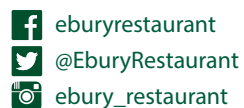
V Bowl of marinated olives	£2.40/£4.50
V N Bowl of mixed spiced nuts	£4.00/£5.50
V Chips or sweet potato chips; sweet chilli mayonnaise	£4.00
V Roasted garlic, hummus and pita bread	£7.50
V Vegetarian mezze - hummus, baba ganoush, red pepper hummus, tzatziki and olive tapenade; warm pita bread	£14.50
Panko crumbed pig's ears, truffle oil mayonnaise	£8.00
Smoked mackerel spread, pickled cucumber, toasted london wholemeal	£8.00
Fried whitebait, rocket and tartare sauce	£8.50

Substantial

Japanese salmon fishcake, chips and wasabi mayonnaise	£11.00
Beer battered cod fillet and chips, pea purée, tartare sauce	£16.00
Scrambled eggs on grilled sour dough with smoked salmon	£11.50
Beef flank steak sandwich, caramelised red onions, mayonnaise in toasted ciabatta	£11.00
'Middle white' sausages, mash, red onion gravy	£16.00
Caesar salad with grilled chicken breast or grilled scottish salmon	£11.50/£12.50
Halloumi, aubergine and red pepper burger, harissa relish	£10.50
Ebury burger' - our 100% Scottish beef burger with garnish salad and chips Add £1.00 extra each for cheese, bacon or fried egg	£10.50
Herb omelette with chips or salad Add £1.00 extra each for mushrooms, cheese, tomato or bacon	£9.00
Grilled Scottish rump steak, chips or salad served with pepper sauce, garlic butter or béarnaise sauce	£19.00
V N 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

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
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 served with pear, grapes and quince jelly, oat cakes and water biscuits	£9.50
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	

*"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)
Custoza, Gorgo, 2016 Italy abv 12.5%	£28.00	£7.20
<i>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.</i>		
Bardolino, Gorgo, 2016 Italy abv 12.5%	£28.00	£7.20
<i>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.</i>		