

Gluten Free Menu

- V Gluten free bread with butter or olive oil and balsamic vinegar £4.00
- V Roasted garlic, hummus and toasted gluten free bread £7.50

Starters

- Homemade soup £7.50
- Seared scallops, cauliflower purée, caper and raisin dressing £11.50/£21.00
- Gravadlax, buttered gluten free bread, dill and honey sauce £10.00
- N Thai fishcakes, sweet chilli sauce, cucumber salad, peanut dressing £9.00/£17.50
- 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

- Grilled atlantic cod fillet, cheddar mash, parsley sauce £19.00
- Pan roast fillet of sea bass, cannellini bean, green olive and piquillo pepper salsa £19.00
- Lemon and herb breast of chicken, baby gems, mushrooms, peas and bacon £17.00
- Roast english rump of lamb, gratin potatoes, ratatouille £21.00
- Grilled calves liver and bacon, bubble and squeak, red onion gravy £19.00
- N Spiced duck breast, celeriac, woodland mushrooms, pistachios, maderia and sultanas £19.00
- V Risotto primavera, peas, broad beans, asparagus, spring onion, parmesan crisp £8.50/£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

V Vegetarian
N May contain Nuts

28 July 2017




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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Sides

- 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

Desserts

- Lemon posset, raspberry jelly, raspberry sorbet £7.50
- Fruit pavlova, vanilla cream, blackberry sauce £7.50
- Soft fruit gratin with sorbet £7.50
- N Home-made ice cream – (please choose 3 scoops) £6.50
- Home-made sorbet – (please choose 3 scoops) £6.50

Cheese

- 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 £6.75