

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
- 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 £11.50/£21.00
- Gravadlax, buttered gluten free 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
- 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

8 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

Follow us:

-  eburyrestaurant
-  @EburyRestaurant
-  ebury_restaurant

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