

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

- V Roast red pepper soup, grilled sour dough, saffron aioli £7.50
- Seared scallops, cauliflower purée, caper and raisin dressing £11.50/£21.00
- N Thai fishcakes, sweet chilli sauce, cucumber salad, peanut dressing £9.00/£17.50
- Pan roast cornish mackerel, niçoise salad, quail egg £8.00
- Moroccan lamb rolls, cucumber and mint sauce, yoghurt dressing £8.50
- V NHoney roasted squash and mozzarella salad, basil pesto £8.00
- Ham hock terrine, mustard seeds, tarragon jelly and piccalilli £9.00
- Devilled chicken livers, grilled sour dough £8.50

Mains

- Sesame roast salmon, spiced lentil salsa £19.00
- Pan fried hake, saffron curried mussels, tomato and coriander £20.00
- Lemon and herb roast chicken, baby gems, mushrooms, peas and bacon £17.00
- Roast highland venison, celeriac, pistachio, madeira and raisin sauce £22.50
- Slow braised feather blade of beef, honeyed heritage carrots £19.00
- Grilled calves liver and bacon, bubble and squeak, red onion gravy £19.00
- V NThree cheese basil ravioli, broad beans, toasted pine nuts and parmesan £8.50/£16.00
- V Woodland mushroom risotto, truffle oil, parmesan crisp £8.50/£16.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, chips £27.00
- Grilled 8oz Scottish rib eye steak, field mushroom, tomato, chips £22.50
- 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

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

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

"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

10 October 2017

£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 Roast red pepper soup, grilled sour dough, saffron aioli

V N Honey roasted squash and mozzarella salad, basil pesto
Pan roast cornish mackerel, niçoise salad, quail egg

Sesame roast salmon, spiced lentil salsa

Lemon and herb roast chicken, baby gems, mushrooms, peas and bacon

V Woodland mushroom risotto, truffle oil, parmesan crisp

Sticky toffee pudding, toffee sauce, vanilla ice cream

Rice pudding crème brûlée, prunes and armagnac

Selection of cheese with fruit and savoury biscuits

Desserts

Passion fruit and white chocolate cheesecake, passion fruit sorbet	£7.50
Rice pudding crème brûlée, prunes and armagnac	£7.50
Sticky toffee pudding, toffee sauce, vanilla ice cream	£7.50
N Almond panacotta, poached pear, toasted almonds	£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 - Wyfe of Bath, Tornegus, Devon Blue	£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	

Wines of the Month

	Bottle (750ml)	Glass(175ml)
Sauvignon Blanc, Backsberg, 2016 <i>South Africa</i> abv 12.5%	£29.00	£7.40
<i>With aromas of gooseberry and passion fruit, this matches aromatic intensity with freshness and balance. Lime and nettle characters predominate on the palate which cleverly matches fruit sweetness with natural acidity.</i>		
Pinotage, Backsberg, 2015 <i>South Africa</i> abv 14.0%	£29.00	£7.40
<i>Appealing red fruit aromas, a soft palate with ripe mulberry, sweet strawberry and a touch of herbs. Easy drinking well balanced with sweet, supple tannins, this Cape red displays lively fresh flavours.</i>		