

# 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

- Moroccan carrot & cumin soup, spring onion, toasted pumpkin seeds £7.50
- Seared scallops, cauliflower purée, caper and raisin dressing £11.50/£21.00
- Gravadlax, buttered soda bread, dill and honey sauce £10.00
- Buffalo mozzarella, heritage tomato and basil, toasted ciabatta £8.00
- 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
- 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

25 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

Moroccan carrot & cumin soup, spring onion, black pepper, toasted pumpkin seeds  
Horseradish panacotta, heritage beetroot, watercress, grana padano

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

Roast duck breast, sweet potato purée, roasted fennel, orange sauce

Pan roast fillet of sea bass, cannellini bean, green olive and piquillo pepper salsa

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)
<b>Custoza, Gorgo, 2016 <i>Italy</i></b> 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.*

<b>Bardolino, Gorgo, 2016 <i>Italy</i></b> 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.*