

A la Carte

- V Basket of bread with butter or olive oil, balsamic vinegar £4.00
- V Roasted garlic, hummus and toasted pita bread £6.50

Starters

- Cream of pea and watercress, ham hock tartare, parmesan croutons £6.95
- N Maple glazed grilled quail salad, warm pear cider vinaigrette £8.50
- Duck and orange terrine, pickled vegetables, grilled sourdough bread £8.50
- Devilled lamb kidneys, toasted brioche £8.25
- Asian style seared scallops, stir fry vegetables, chilli dressing £10.50/£20.50
- Hot smoked salmon and leek terrine, curried pickled cauliflower £9.50
- Cornish mussels with tomato and smoked paprika £8.50/£13.95
- V Glass noodle salad with balsamic and soy vinaigrette £7.25
- V Spring vegetable and goat's cheese salad, persillade £7.90
- V Celery, fennel, black olive and parsley salad, preserved lemons £6.95

Mains

- Mustard crusted cod, honey roasted root vegetables, beurre blanc £21.50
- Sea bass fillet, chick pea and artichoke fricassée, orange salsa £22.50
- Salmon pave with vermouth nage, asparagus, peas and mushroom £20.50
- V N Roasted vegetable ravioli, red pepper and pine nut salsa £8.95/£15.50
- V Black sesame and granny smith apple risotto £8.95/£15.50
- Veal cutlet, wild mushroom madeira sauce, spinach, glazed carrot and courgette £25.50
- Pan roasted guinea fowl breast, buttered vegetables, tarragon cream sauce £18.25
- Blanquette of rabbit with glazed carrot, baby onions, creole rice £20.95
- Roasted lamb rump, barley and pea ragout, honey roasted purple carrot £24.50
- Ebury sausages with bubble and squeak mash, red onion gravy £15.50

Grills

- 8oz Scottish fillet steak £33.50
 - 8oz Scottish sirloin steak £23.50
 - Grilled "Les landes" corn-fed half chicken £15.75
 - Lamb cutlets with fresh mint sauce £19.75
 - Dutch calves' liver and bacon £17.95
- Served with chips or salad, pepper sauce, garlic butter or béarnaise sauce

Side dishes

- N Belgian chicory, walnut, blue cheese dressing £4.60/£6.20
- Tomato and mozzarella, olive oil and fresh herb dressing £3.80/£5.20
- Mixed or green salad £3.80
- Mixed vegetables – buttered spinach, garlic mushrooms, green beans £4.90/£8.20
- New potatoes, chips, creamed mash or an individual portion of vegetables £3.80

"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."

Manager:
Trent Williams

Head chef:
Bernard Dumonteil

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

30 March 2016

£28.50 Menu

3 Courses with a complimentary glass of Prosecco

2 Courses for £22.50

Both set menus are available for lunch from Monday to Friday only
and each evening from 6.00-7.30pm

The two course menu only is available from 9.15pm

V Courgette and lemon soup

Calves liver parfait, red onion compote, grilled bread

Smoked haddock fritter, celeriac remoulade

V Mushroom ragoût with poached egg

Pork fillet mignon, roquefort sauce, carrot purée, grilled fennel

Hake fillet with sweet chilli, scallion and coriander sauce, rice noodle

V Roasted aubergine and lemon risotto

Vanilla panacotta, strawberry and basil soup

N Sachertorte with whipped cream

Home-made ice cream or sorbets

Selection of cheese with fruit and savoury biscuits

Desserts

N Medley of desserts	£10.50
Blackcurrant clafoutis, cassis compote	£6.75
N Dark chocolate cake with praline cream	£6.75
Lemon mousse gateau, raspberry coulis	£6.75
Tart tatin with crème fraîche	£6.75
Strawberry tiramisu	£6.75
Home-made ice cream – coffee and baileys, dark chocolate and mint aero, rum and raisin, vanilla (please choose 3 scoops)	£6.00
Home-made sorbet – lime and basil, carrot and orange, elderflower (please choose 3 scoops)	£6.00

Cheese

Roquefort, Tomme de Savoie, Cornish Brie	£9.50
Served with pear, grapes and quince jelly, oat cakes and water biscuits	
A single portion of a cheese	£6.75
Filter coffee or single espresso	£2.50
Cappuccino, latte or double espresso	£3.00
Pot of tea – English breakfast, earl grey, peppermint, camomile or green tea	£2.50
All served with a homemade whisky chocolate truffle	

Wines of the Month

	Bottle (750ml)	Glass(175ml)
Viognier – Goats Do Roam, Paarl, South Africa – 2014 abv 13.5%	£26.50	£6.80
<i>This Viognier is blended with Rousanne and Grenache Blanc producing a medium bodied wine with aromas of apricots, pear and blossom on the nose. Lingering citrus flavours on the palate are complemented with a zesty acidity</i>		
Shiraz – Goats Do Roam, Paarl, South Africa – 2014 abv 14%	£26.50	£6.80
<i>Shiraz is blended with Grenache, Mourvedre, Durif, Carignan and Cinsault. Plums and red berries on the nose with spice aromas. Medium bodied, the wine has silky juicy tannins and a smooth finish.</i>		