

# Bar menu

## Ebury Restaurant & Wine Bar

Available 12 noon until 10.15pm

Please place your order at the bar or wait for table service

V	Roasted garlic, hummus and pita bread	£6.00
V N	Bowl of marinated olives or cashew nuts	£2.10/£4.10
	Soup of the day and bread	£5.50
V	Chips and mayonnaise	£3.90
	Veal, bacon and green olive terrine with sweet pepper jam	£7.95
	'Croque Monsieur' – toasted ham and cheese sandwich with salad	£8.50
	Breaded calamari with sweet chilli mayonnaise	£6.25/£11.95
	Tart of the day with salad	£7.50
	Deep fried whitebait, rocket and mayonnaise	£7.80
	Smoked salmon, brown bread and rocket	£8.80
	Salmon fishcake with chips, salad and tartare sauce	£10.50
	Caesar salad with grilled chicken breast	£9.80
V N	Vegetarian meze - spicy aubergine compote, red pepper and feta, grilled courgette, pine nuts and toasted pita bread	£6.80/£9.80
N	Antipasti with cured meats, rocket, olives, gherkins and roasted vegetables	£8.50/£13.80
	'Ebury burger' - our 100% Scottish beef burger served with garnish salad and chips	£10.00
	Add £1.00 extra each for cheese, bacon or fried egg	
	Lamb burger with chips and raita	£10.00
	Add £1.00 extra each for cheese, bacon or fried egg	
V	Herb omelette with chips or salad	£8.80
	Add £1.00 extra each for mushrooms, cheese, tomato or bacon	
V	Lemon and aubergine risotto	£7.95/£14.50
V N	Gorgonzola and walnut ravioli	£7.95/£14.50
	Ebury sausages, caramelised red onion mash, rosemary jus	£14.50

All prices include VAT  
An optional 10%  
service charge will be  
added to your final bill

V Vegetarian

N May contain nuts



# Dessert Menu

## Desserts

N	Fig and pistachio roulade with honey crème anglaise	£6.50
	Caramelised lemon and lime tart with blackcurrant coulis	£6.50
	Steamed apple and raisin pudding with blackcurrant coulis	£6.50
	Blackberry jelly with blackberry mousse	£6.50
	Hot chocolate moelleux with a soft toffee centre	£6.50
N	Home-made ice cream – coffee, dark chocolate, lemon curd or vanilla (please choose 3 scoops)	£5.50
	Home-made sorbet – lemon, mint or raspberry (3 scoops)	£5.50

## Cheese

	Blackstick Blue, Cornish Yarg, Mayfield served with pear, grapes, quince jelly, oat cakes and water biscuits	£9.50
	A single portion of a cheese	£6.50
	Filter coffee or single espresso	£2.40
	Cappuccino, latte or double espresso	£2.90
	Pot of tea – traditional English breakfast, earl grey, peppermint, camomile or green tea	£2.40
	All served with a homemade whisky chocolate truffle	

## Wines of the Month

Glass (175ml)    Bottle (750ml)

**Chardonnay Reserva - Echeverria - 2011** – Chile abv 13.0%    £6.20    £26.00

*A fresh, complex oak-aged Chardonnay from Chile's Curico Valley. It shows ripe peach, pineapple and dried fruit aromas with a satisfyingly long, toasty palate.*

**Syrah Reserva - Echeverria - 2010** – Chile abv 14.5%    £6.40    £27.00

*Deep garnet red with hints of violet - highly aromatic of blackberries, plum and peppercorns with a tangy, dry-yet-fruity medium body. Well balanced and rounded with a juicy and long lasting finish.*

25 October 2012