# Weekend brunch

# Ebury Restaurant & Wine Bar

Served on Saturday from 12.00 pm until 3.00 pm

# Brunch

V	Roasted garlic, hummus and toasted pita bread	£5.50
	Omelette 'Arnold Bennett' – with smoked haddock, cheese and rocket	£7.50
	Fish soup with rouille sauce	£6.00
N	Pork and pistachio terrine with a prune chutney	£7.95
	Portuguese salted cod fritters with black olives and saffron mayonnaise	£8.25
٧	Beetroot tart tatin with a beetroot and horseradish sorbet	£6.25
	Eggs 'Benedict' – 2 or 3 eggs on toasted muffins with ham with hollandaise	£5.95/£8.50
	Caesar salad with grilled chicken breast or with grilled salmon fillet	10.50/£11.50

# Lunch

Tart of the day served with salad	£7.50	
'Croque monsieur' – toasted ham and cheese sandwich, served with salad	£8.50	
Salmon fishcake with chips, salad and tartare sauce	£10.50	
Fillet of cod with poached egg, crushed new potatoes, chive beurre blanc sauce	£17.95	
V Honey roasted squash and rocket risotto £7.95	5/£14.50	
V NPorcini and cream cheese ravioli, sage and cashew butter £7.95/£1		
Dutch calves' liver and bacon with chips and salad, béarnaise or pepper sauce	£16.95	
Grilled corn-fed half chicken with béarnaise sauce, chips and salad	£13.75	
Ebury burger - 100% Scottish beef served with chips	£10.00	
Add £1.00 extra each for cheese, bacon or a fried egg		
8oz Scottish sirloin steak with chips and salad, choice of sauce	£19.50	
Ebury sausages, whole grain mustard mash, rosemary jus	£14.50	

#### Desserts

N	Chilled dark chocolate fondant with caramel sauce	£6.50
	Lemon curd brûlée with candied peel cream	£6.50
	Warm plum clafoutis with creme fraiche	£6.50
	Vanilla and passion fruit cheesecake with a citrus and mint salsa	£6.50
	Basil panacotta with strawberries and vanilla shortbread	£6.50
N	Home-made ice cream – coffee, dark chocolate, stem ginger or vanilla (please choose 3 scoops)	£5.50
	Home-made sorbet – lemon, mint or raspberry (please choose 3 scoops)	£5.50

Manager: *Trent Williams*Head chef: *Bernard Dumonteil* 

All prices include VAT
An optional 12.5% service charge
will be added to your final bill

# Cheese

Colston Basset, Somerset Brie, Devon Oke			
with pear, grapes and quince jelly	£9.50		
Single portion of either cheese	£6.50		
Sorved with out cakes and water bisquits			



# Wines of the Month

# White

# Cattaratto/Inzolia - Borgo Selene - 2011 - Italy

Bottle 75cl £19.50 Glass 175ml £5.10 Abv 12.5%

With a fresh, vivacious nose, clean fresh perfumes of apples and ripe pears – crisp and lively with a dry finish.

#### Gewürztraminer/Verdelho – Opal Ridge – 2011 – Australia

Bottle 75cl £18.50 Glass 175ml £4.80 Abv 13.0%

A delicious off-dry blend with tropical fruit aromas that displays subtle passion fruit and lime flavours.

## Chenin Blanc - Hazy View - 2011 - South Africa

Bottle 75cl £18.00 Glass 125ml £3.50 Glass 175ml £4.80 Abv 13.0%

Fresh and aromatic aromas with crisp acidity, finishing on a long, fruity note.

# Rose

## Rosato - Fiorile, Duca di Castlemonte - Sicily - 2011 - Italy

Bottle 75cl £18.50 Glass 125ml £3.50 Glass 175ml £4.80 Abv 13.0%

Cherry aromas, light and fruit on the palate, with a clean crisp finish.

# Red

#### Garnacha - Chispas - 2011 - Spain

Bottle 75cl £18.50 Glass 175ml £4.80 Abv 14.0%

Light bodied, bursting with cherries and red berry fruit, hint of spice with a rich yet smooth body. Smooth and easy drinking with good structure.

# Merlot - Echeverria - 2011 - Chile

Bottle 75cl £21.50 Glass 125ml £3.80 Glass 175ml £5.20 Aby 13.5%

Hints of black pepper and violets, well-rounded and weighty with firm silky tannins.

#### Pinot Noir - Carmen Reserva - 2011 - Chile

Bottle 75cl £23.00 Glass 125ml £4.20 Glass 175ml £5.90 Abv 13.5%

Black cherry, wild berry and cedar on the nose, delicate and savoury with ripe strawberry and a hint of anise.

