

The Ebury



Basket of Freshly Baked Bread	3.50
Cheshire Smokehouse Almonds and Cashews	3.50
Bucket of Olives	3.50

Miller's Gin & Fever Tree Tonic	5.90
Bellini	9.00
Pomegranate & Prosecco	7.00

Starters

Wright Bros Jersey Rock Oysters	Each 2.50
Chilled Broad Bean Soup with Goats Cheese & Mint	6.00
Grilled Asparagus with Chopped Duck Egg & Fresh Herbs	6.50
Potted Organic Scottish Salmon with Pickled Cucumber & Radish	8.50
Cornish Chilli Salt Squid with Lime & Coriander	7.50

Salads

Chopped Salad of Chicory, Walnuts & Orange	5.50/9
Salad of Asparagus & Garden Vegetables with a Truffle Oil Dressing	9/13
Smoked Mackerel Salad with Beetroot & Avocado	8/12
Salad of Cured Hereford Beef, Watercress & a Green Chilli Salsa	9/15

Vegetarian

Potato Gnocchi with Goats Cheese, Grilled Asparagus & Almonds	12.50
Chargrilled Baby Artichokes, with Quinoa, Spinach & Lemon Zest	13.00

Fish & Shellfish

Poached Sea Trout with Minted Pea Puree, Spring Onions & Baby Gem Lettuce	15.00
Seared Yellow Fin Tuna with Aubergine Caviar, Fennel & Olive Tapenade	17.50
Salt baked Seabass with Saffron Potatoes, Braised Artichoke & Tomato	17.50

Meats & Grills

Roast Goosnargh Chicken with Wild Garlic, Gnocchi & Morels	16.50
Roast Cannon of Salt Marsh Lamb with Grilled Courgettes and Olive Oil	19.00
Gloucester Beef Cottage Pie with a Salad of Fresh Peas & Mint	15.00
Hereford Ribeye Steak with Smoked Bone Marrow & Rosemary Salt Chips	21.50

Roasts

Suckling Pig with Apple Sauce	18.00
Sirloin of Rare Breed Beef with Yorkshire Pudding	18.50
Whole Roast Rack of Lamb with Chermoula & Couscous <i>(for 2 to share)</i>	45.00
Veal Chop, marinated in Green Chilli, Sage, Thyme & Garlic, chargrilled & served with Quinoa <i>(for 2 to share)</i>	50.00

Sides 4.00

Salad of Mixed Leaves & Fresh Herbs
Cold Pea Salad with Fresh Mint, Lemon & Feta
Purple Sprouting Broccoli with Almonds & Chilli

Sugar Snap Peas with Pine nuts & Lemon Zest
Rosemary Salt Chips
Jersey Royals with Spring Onions & Chives