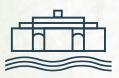
SET MENUS For group dinning

THE-EMBANKMENT.CO.UK 🞯 THEEMBANKMENTSTRATFORD 🚹 THE EMBANKMENT



THE EMBANKMENT

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TO START

CHEFS HOMEMADE SOUP OF THE DAY VE, DF, GFA CHILLI POPCORN SQUID

Garlic, chilli & coriander.

TOMATO & RED PEPPER HUMMUS V, GF

With warm flatbreads.

CHARRED TANDOORI CHICKEN SKEWERS v

Salad garnish & mint yoghurt.

TO FOLLOW

*80Z RUMP STEAK ADD £4, GF

Seasoned fries, confit tomatoes, portobello mushrooms & garlic butter.

SMASHED DEXTER BURGER

28 day aged beef, melted cheese, dry cured bacon, pickle & fries.

FUNGHI GARDEN VE

San marzano tomato base, mozzarella, portobello & ricotta, spinach with tender stem broccoli.

CRISPY BATTERED HADDOCK

Minted pea puree, lemon, tartare & fries.

HOT HONEY HALLOUMI BOWL

Coriander & lime rice, shredded cos, tomato salsa, black beans, sweetcorn & guacamole.

TO END

LOTUS BISCOFF CHEESECAKE Golden crumb, banana crisps & butterscotch.

ICES & SORBETS VE Berry compte.

GLAZED LEMON TART v

Macerated strawberries.

quince jelly, rye toasts & crackers.

CHOCOLATE BROWNIE Raspberries, cookies & cream gelato.

WHY NOT ADD A TRADITIONAL BRITISH

We are proud to cook from fresh and do so as quickly as quality allows. (GF) dishes are gluten free and (GFA) have a gluten free option available, (V) dishes are vegetarian, (VE) dishes are vegan, (DF) dishes are dairy free and (DFA) have a diary free option available. Wheat, nuts and shellfish are in daily use in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food and drinks. All weights are approximate and are taken prior to cooking. VAT is included at the current pite.

WHY NOT PRE Order some wine ?

FOR £24PP Enjoy a glass of Prosecco and half a bottle of Pinot Blush, Rosé, Picpoul de Pinet **or** Malbec. FOR £19pp

CHEESEBOARD FOR AN ADDITIONAL 6.95pp?

Served with mulled apple chutney, celery, grapes,

Enjoy a glass of Prosecco and half a bottle of Pinot Rosé, (CH) Sauvignon Blanc or Shiraz



THE EMBANKMENT TO FOLLOW

CHEFS SELECTION **£39.95 PER PERSON**

NIBBLES

ENJOY A SELECTION FOR THE TABLE.

NOCELLARA OLIVES GF. DF. VE Sundried tomatoes & lemon.

RUSTIC BREAD VE. DFA Balsamic, aged oils.

EDAMAME BEANS VE Soy, chilli, garlic.

TO START

CHEFS HOMEMADE SOUP OF THE DAY VE. DF. GFA

GRILLED GOATS CHEESE TART Salt baked beetroot & horseradish crumble.

PRAWN COCKTAIL LOLLIPOPS Sweet chilli marie rose & gem lettuce.

SPICED LAMB KOFTAS DE. GF. With asian slaw.

PANKO COATED HALLOUMI FRIES Mint & sticky pomegranate molasses.

TANDOORI MARINATED SALMON DE. GF

Bombay potatoes, asian greens & coconut.

*10oz RIB EYE ADD £5. GF Seasoned fries, confit tomatoes & garlic butter.

POACHED CHICKEN BREAST Crispy gnocchi "patatas bravas", chorizo crisps & rocket.

PANKO TOFU TONKATSU VE With steamed rice, katsu sauce, charred lime & coriander.

KOREAN BEEF TACOS With kimchi & sriracha mayonnaise, street style on warm mini tortillas with a bowl of seasoned fries.

to end

ETON MESS Mango, passion fruit & ginger.

SNICKERS BANANA SPLIT Chocolate gelato & shortbread crumb.

KEY LIME PIEv With chantilly cream & fresh lime.

EMBANKMENT GELATO V. GFA Vanilla bean, cookies & cream & triple chocolate.

RASPBERRY & YOGHURT SORBET VE

WHY NOT ADD A TRADITIONAL BRITISH CHEESEBOARD FOR AN ADDITIONAL 6.95pp? With mulled apple chutney, celery, grapes,

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