

SET MENUS

FOR GROUP DINNING

By ^{THE} EMBANKMENT



THE EMBANKMENT

SIGNATURE MENU

£29.95 PER PERSON

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

***8oz 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.

FUNGI 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 V

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 compote.

GLAZED LEMON TART V

Macerated strawberries.

CHOCOLATE BROWNIE

Raspberries, cookies & cream gelato.

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 dairy 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 rate.

WHY NOT ADD A TRADITIONAL BRITISH CHEESEBOARD FOR AN ADDITIONAL 6.95pp?

Served with mulled apple chutney, celery, grapes, quince jelly, rye toasts & crackers.

**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

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



THE EMBANKMENT

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 V
Salt baked beetroot & horseradish crumble.

PRAWN COCKTAIL LOLLIPOPS
Sweet chilli marie rose & gem lettuce.

SPICED LAMB KOFTAS DF, GF
With asian slaw.

PANKO COATED HALLOUMI FRIES
Mint & sticky pomegranate molasses.

TO FOLLOW

TANDOORI MARINATED SALMON DF, 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 PIE V
With chantilly cream & fresh lime.

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

RASPBERRY & YOGHURT SORBET VE

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