

THE
**EBRINGTON
ARMS**

Nibbles

Sourdough & homemade yeast butter (v)	5.5
Padron peppers (v)	6
Fried Mac & cheese balls, tomato ragu, Parmesan	7
Salt & pepper squid, siracha mayo	7.5
Breaded whitebait, garlic aioli	8.5

Starters

Spiced carrot soup, carrot bhaji, coriander	9
Goats curd, beetroot, apple batons, hazelnut pesto (v)	9
Beetroot cured trout, beetroots, dill	10
Chicken terrine, Caesar dressing, baby gem, bacon & anchovy	10
Wild mushrooms on toasted sourdough, crispy Cacklebean egg, rocket (v)	12

Mains

Roasted cauliflower steak, curry sauce, curried onions, peanuts, coriander (v)	17
Battered haddock fillet, chunky chips, crushed peas, tartare sauce	18
Pea risotto, courgette, mint, feta cheese (v)	18
8 oz burger, bacon, smoked applewood Cheddar, brioche bun, frickle, fries	19
Pan fried cod, chorizo, crushed potatoes, samphire, tomato & butter sauce	26
Roasted halibut, peas, bacon, lettuce, confit potatoes, kombu velute	30
Sirloin of Wiltshire beef, garlic mushroom, tomato, garlic & parsley butter, fries	30

Sides

House salad (v)	4	Chunky chips (v)	5
Buttered greens (vg)	4	Roasted new potatoes, sour cream, bacon & chive dip	5
Fries	5		

Desserts

Selection of ice cream	2 per scoop
<i>Vanilla, Salted Caramel, Strawberry, Mint chocolate chip</i>	
Selection of British Cheeses served with celery, chutney & oatcakes	3 per cheese
<i>Double Gloucester, Stilton, Brie, Goats, Cheddar</i>	9
Tonka bean panacotta, rhubarb compote, ginger & honeycomb	9
Chocolate parfait, banana cake, hazelnut cream	10
Apple & pear crumble to share, vanilla ice cream & custard	14

Please let the team know of any food intolerances or allergies
(v) Vegetarian (vg) Vegan
Gluten & Dairy free options available