

T H E
**EBRINGTON
ARMS**

Served between 12pm-4pm

Nibbles between 4pm-6pm

Nibbles

Sourdough bread & homemade yeast butter (v)	5.5
Padron peppers, lime sea salt (vg)	6
Salt & pepper squid, sweet chilli sauce	7.5
Breaded whitebait, garlic aioli	8.5

Starters

Spiced carrot soup, carrot bhaji, coriander (vg)	8
Goats curd, beetroot, apple, hazelnut pesto (v)	9
Chicken terrine, Caesar dressing, baby gem, bacon & anchovy	10
Beetroot cured trout, beetroots, dill emulsion	10
Wild mushrooms on toasted sourdough, crispy Cacklebean egg, watercress (v)	12

Mains

Mushroom & truffle wellington, Yorkshire pudding, roast potatoes, garden greens (v)	17
Jerusalem artichoke risotto, apple batons, hazelnuts, truffle oil (v)	18
Battered haddock, chips, crushed peas, tartare sauce	18
Roast pork, Yorkshire pudding, roast potatoes, garden greens	22
Roast chicken breast, Yorkshire pudding, roast potatoes, garden greens	23
Roast rump of beef, beef shin stuffed Yorkshire pudding, roast potatoes, garden greens	25
Roasted halibut, peas, bacon, lettuce, confit potatoes, kombu velute	30

Sides

Fries (v)	5
Chunky chips (v)	5
Cauliflower cheese	5

Puddings

Selection of ice creams & sorbets	2 per scoop
Strawberry (vg) Vanilla (v) Salted Caramel (v) Mint Chocolate chip	
British cheeses, chutney & oatcakes	3 per cheese
Double Gloucester, Rachels Goats, Blue Stilton, Cheddar	
Tonka bean panacotta, rhubarb compote, ginger & honeycomb	9
Chocolate parfait, banana cake, hazelnut cream	10
Apple & pear crumble, to share, spiced custard, honeycomb ice cream	14

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