

THE
EBRINGTON
ARMS

PALOMA	RIDGEVIEW ENGLISH SPARKLING	NEGRONI
<i>El Rayo tequilla, grapefruit, soda 11</i>	<i>bright, fresh & fruit-driven 13/70</i>	<i>Sapling gin, Vermouth, Campari, orange 11</i>

STARTERS & SNACKS

- SOURDOUGH LOAF *olive tapenade, balsamic & olive oil 7*
- HUMMUS *pea pesto, mint oil, flatbread 7*
- POLENTA GNOCCHI *smoked chilli, red pepper, garlic 8*
- WILD BOAR & BLACK PUDDING SAUSAGE ROLL *burnt apple 9*
- SMOKED HADDOCK & COD SCOTCH EGG *tarragon mayo 10*
- PEA & MINT SOUP *smoked ham hock & black bomber bon bon 10*
- BEEF TARTARE *wild garlic taco 13*
- GRILLED ASPARAGUS & WHIPPED GOATS CURD *pickled plum, hazelnut & raspberry 12*
- SLOW COOKED LAMB SKEWER *harissa, focaccia 13*
- CRAB & CHEESE SOUFFLEE *spring onion, white wine cream 15*

MAINS

- CHARRED HISPI CABBAGE *white onion puree, baby leeks, parsley & lemon gremolata 19*
- DOUBLE CHEESEBURGER *fries 19*
- FISH & CHIPS *tartare, crushed peas 19*
- CHIMICHURRI CAULIFLOWER *butterbean pureé, pickled shallots, crispy chickpeas 22*
- SPRING VEGETABLE ORZO *burrata, wild garlic & hazelnut pesto 23*
- PORK PORCHETTA *burnt apple pureé, shaved asparagus, fennel & pear potatoes 26*
- 8OZ FLAT IRON *chilli broccolini, sesame, bitter leaves, ponzu sauce, fries 27*
- LAMB SHOULDER *fat pavé, harissa & garlic cream, smoked onions, coriander yoghurt 29*
- COCONUT CRUST COD *masala curry sauce, Bombay potato, onion bhaji mussels 32*
- 16OZ PORTERHOUSE TO SHARE *wild garlic gnocchi, mushroom, peas, broccolini, parmesan & sage sauce 87*

DESSERTS

- CARROT & ORANGE CAKE *cream cheese, honey & ginger ice cream 10*
- RHURBARB & CUSTARD MILLE FEUILLE *lime yoghurt 11*
- LEMON MERINGUE CHOUX BUN *white chocolate sauce, raspberry sorbet 12*
- CARAMEL & BANANA SOUFFLE *chocolate ice cream, peanut brittle 12*
- BLACK BOMBER, OXFORD BLUE, SOMERSET BRIE *crackers, grapes, quince jelly 12*