

THE
**EBRINGTON
ARMS**

PALOMA

El Rayo tequilla, grapefruit, soda 11

RIDGEVIEW ENGLISH SPARKLING

bright, fresh & fruit-driven 13/70

NEGRONI

Sapling gin, Vermouth, Campari, orange 11

SUNDAY

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 & ROASTS

CHIMICHURRI CAULIFLOWER *butterbean pureé, pickled shallots, crispy chickpeas 22*

SPRING VEGETABLE ORZO *burrata, wild garlic & hazelnut pesto 23*

COCONUT CRUST COD *masala curry sauce, Bombay potato, onion bhaji mussels 32*

CONFIT LEEK & ASPARAGUS NUT ROAST 20

CHICKEN BREAST 23

PORK PORCHETTA 25

BEEF RUMP 26

LEG OF LAMB 26

*all roasts served with a Yorkshire pudding, roast potatoes,
gravy & garden greens*

CAULIFLOWER CHEESE 6

PORK & SAGE STUFFING 6

PUDDINGS

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*