

Weekend brunch

Ebury Wine Bar & Restaurant

Served on Saturday from 11.30 am and Sunday from 12.00 pm until 3.00 pm

Brunch

v	Roasted garlic, red pepper hummus and toasted pitta bread	£4.80
	Omelette 'Arnold Bennett' – with smoked haddock, cheese and rocket	£7.50
	Rainbow trout and smoked eel terrine with a potato and caper salad	£7.95
	Eggs 'Benedict' – 2 or 3 eggs on a toasted muffin with ham and Hollandaise	£5.95/£8.50
	Caesar salad with grilled chicken/salmon	£10.50/£11.50
v n	Leek and walnut tartlet with pear and celery salad	£5.95
	Steamed mussels with white wine cream and julienne of vegetables	£7.50/£13.95

Lunch

	Soup of the day with bread	£4.90
	Tart of the day served with salad	£6.25
	'Croque monsieur' – toasted ham and cheese sandwich, served with salad	£7.00
	Deep-fried fish and chips with pea purée and tartare sauce	£9.95
v	Basil risotto with roasted cherry tomato and red pepper	£7.95/£12.95
	Cornish crab and jerusalem artichoke ravioli with thyme butter	£8.95/£14.50
	Grilled half corn-fed chicken with bearnaise sauce, chips and salad	£13.50
	Roasted rack of lamb with spinach and sweet potato mousseline	£18.95
	Cumberland sausages with creamed potato, an onion ring and garlic gravy	£13.95
	Ebury burger - 100% Scottish beef served with chips	£8.50
	Add £1.00 extra each for cheese, bacon or a fried egg	
	8 oz Scottish sirloin steak with chips and salad, bearnaise or pepper sauce	£17.50

Sunday lunch only – available 12 noon-3.00 pm

Roast beef with roast potatoes, seasonal vegetables
and Yorkshire pudding

£14.95

Desserts

	Medley of desserts	£6.95
	Two chocolate mousse	£6.00
	Mango cannelloni with passion fruit bavaroise and raspberry coulis	£6.00
	Pineapple tart tatin	£6.00
	Steamed seville orange marmelade pudding with creme anglaise	£6.00
	Lemon mousse souffle with a lemon macaroon	£6.00
n	Home-made ice creams - Chocolate, coffee and walnut, rum and raisin, bourbon vanilla bean	£5.50
n	Home-made sorbets - blackcurrant, pineapple, raspberry	£5.50

Cheese

Shropshire blue and Roblechon, served with pear, grapes, and quince jelly,
oat cakes and water biscuits

	Single portion of cheese	£5.25
	Mixed cheese plate	£8.90

v Vegetarian

n May contain nuts

Manager: Trent Williams

Head chef: Bernard Dumonteil

All prices include VAT

An optional 12.5% service charge
will be added to your final bill



