

EMBERS

BY DAN HARGREAVES

SMALL PLATE STARTERS

*DESIGNED FOR SHARING, WE RECOMMEND
THREE BETWEEN TWO PEOPLE.*

SMOKED GARLIC HUMMUS 8.5
FLATBREAD (V)

SALT & PEPPER WHITBY SCAMPI 9
WITH CHILLI & SPRING ONION

HUEVOS ROTOS CON JAMON 9.5
CRISPY FRIED DUCK EGG, JAMON SERRANO
FRIED POTATOES & TRUFFLE OIL (GF)

THAI TURKEY BALLS 9.5
LEMONGRASS & GINGER, COCONUT MILK &
CRISPY NOODLES (GF & DF)

FIRED KING PRAWNS 10.5
WITH GARLIC, CHILLI & CROUTON

BURRATA WITH WILTED TOMATOES 9
OLIVES, ROCKET & WILD GARLIC PESTO ON
CROUT (V)

PAN SEARED KING SCALLOPS 14
FINISHED IN THE WOOD FIRE WITH BROWN
BUTTER, SERRANO HAM & OATY PANE GRATTIA

CRISPY FRIED PANEER 9
DRESSED IN MASALA & MINT YOGHURT, SOUS
ONIONS (V & GF)

MAINS

SLOW FIRE ROASTED PORK BELLY 19.5
GOCHUJANG GLAZED PORK, WILTED PAK CHOI &
FIRE ROAST SWEET POTATO (GF)

WOOD FIRED CHICKEN BREAST 19.5
CHARRED LEEKS, PANCETTA & CREAM SAUCE,
PARMESAN CRUMBLE

EMBERS PIT TRAY 24
BRAISED BRISKET, BBQ CHICKEN WINGS, WILD
BOAR DAWG, PIT SAUCE, COWBOY BEANS,
PICKLES, SKIN ON FRIES & RAINBOW SLAW (GF)

FIRE ROAST COD FILLET 22
WARM ANJA POTATO & ASPARAGUS SALAD WITH
CAPERS & HERBY BUTTER (GF)

STEAK FRITTE 22.5
10oz FLAT IRON STEAK, SKIN ON FRIES &
CHIMICHURRI SAUCE, SERVED PINK (GF)

MARINATED CHICKEN 19
CHIMICHURRI SAUCE, SKIN ON FRIES,
FIRED TOMATO, MUSHROOMS & HERBY SALAD (GF)
ADD 3 WOOD FIRED GARLIC KING PRAWNS 5

ROASTED LAMB SHANK 23
MASALA DAHL & MINTED YOGHURT (GF)

TIFFIN BOX 18.5
ANJA SAAG ALOO, WOOD FIRED PANEER, MUTTI
RICE, MINTED YOGHURT, FLATBREADS & SALADS
(V)

SIDES

NUTTY GREENS - WOOD FIRED ROAST POTATOES - HERBY SALAD - SKIN ON FRIES - FLATBREADS

FIRE ROAST TOMATO & FIELD MUSHROOMS IN GARLIC BUTTER - OLIVES - SMOKEY RUM SAUCE

ALL 4

PARMESAN & TRUFFLE OIL FRIES - SALT & PEPPER FRIES, SARACHI MAYO 5

DON'T FORGET TO CHECK OUT OUR SPECIALS BOARDS

IF YOU HAVE A FOOD ALLERGY OR ANY SPECIAL DIETARY REQUIREMENTS THEN PLEASE INFORM A MEMBER OF STAFF, MOST OF THE DISHES CAN BE ALTERED TO SUIT YOUR DIETRY NEEDS, THANK YOU.

