

EMBERS

BY DAN HARGREAVES

SMALL PLATE STARTERS

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

SMOKY 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

DIRTY MAC & CHEESE 9
THREE CHEESES, CHORIZO & TOAST

FIRE KING PRAWNS 10.5
WITH GARLIC, CHILLI & CROUTON

WOOD FIRED GOATS CHEESE 9
PICKLED PEARS & WALNUTS, ON CROUTE (V)

**HOME CURED TABLE SMOKED CHARCOAL
SALMON** 11.5
FRESH PICKLES & BREAD

CRISPY FRIED SMOKED TOFU 9
WARM SUCCOTASH SALAD, HONEY, CHILLI &
CUMIN SALAD (V, VG, GF, DF)

MAINS

HOME CURED MAPLE CURED PORK RUMP 19.5
FIRE ROAST PINEAPPLE, SKIN ON FRIES &
WARM YOLK MAYONAISE

**WOOD FIRED CHICKEN, BACON &
MUSHROOM CASSEROLE** 19
RUMBLEDETHUMPS POTATOES

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

MALAYSIAN STYLE 'LAKSA' 23
A FRAGRANT FISH STEW WITH RICE NOODLES,
KING PRAWNS & SEABREAM WITH A
CORRIANDER & CHILLI SALAD

RIBEYE STEAK OR MARINATED CHICKEN 29.5/19
CHIMICHURRI SAUCE, SKIN ON FRIES,
FIRED TOMATO, MUSHROOMS & HERBY SALAD
ADD 3 WOOD FIRED GARLIC KING PRAWNS 5

BARNESLEY CHOP 23
WOOD FIRED ROOT VEGETABLES, RED CABBAGE,
WARM GRAINS & RED WINE JUS

WOOD FIRED WINTER VEGETABLES 18.5
SMOKED TOFU, WARM GRAINS, GREENS &
SESAME DRESSING

SIDES

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

HOMEMADE BREAD WITH BUTTER & CONFIT GARLIC

ALL 4

PARMESAN & TRUFFLE OIL FRIES 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, THANK YOU.



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SMOKY HUMMUS FLATBREAD (V)	8.5
SALT & PEPPER WHITBY SCAMPI WITH CHILLI & SPRING ONION	9
HUEVOS ROTOS CON JAMON CRISPY FRIED DUCK EGG, JAMON SERRANO FRIED POTATOES & TRUFFLE OIL	9.5
DIRTY MAC & CHEESE THREE CHEESES, CHORIZO & TOAST	9
FIRE KING PRAWNS WITH GARLIC, CHILLI & CROUTON	10.5
WOOD FIRED GOATS CHEESE PICKLED PEARS & WALNUTS, ON CROUTE (V)	9
HOME CURED TABLE SMOKED CHARCOAL SALMON FRESH PICKLES & BREAD	11.5
CRISPY FRIED SMOKED TOFU WARM SUCCOTASH SALAD, HONEY, CHILLI & CUMIN SALAD (V, VG, GF, DF)	9

MAINS

HOME CURED MAPLE CURED PORK RUMP FIRE ROAST PINEAPPLE, SKIN ON FRIES & WARM YOLK MAYONAISE	19.5
WOOD FIRED CHICKEN, BACON & MUSHROOM CASSEROLE RUMBLEDETHUMPS POTATOES	19
EMBERS PIT TRAY BRAISED BRISKET, BBQ CHICKEN WINGS, WILD BOAR DAWG, PIT SAUCE, COWBOY BEANS, PICKLES, SKIN ON FRIES & RAINBOW SLAW	24
MALAYSIAN STYLE 'LAKSA' A FRAGRANT FISH STEW WITH RICE NOODLES, KING PRAWNS & SEABREAM WITH A CORRIANDER & CHILLI SALAD	23
RIBEYE STEAK OR MARINATED CHICKEN CHIMICHURRI SAUCE, SKIN ON FRIES, FIRED TOMATO, MUSHROOMS & HERBY SALAD	29.5/19
ADD 3 WOOD FIRED GARLIC KING PRAWNS	5
BARNSLEY CHOP WOOD FIRED ROOT VEGETABLES, RED CABBAGE, WARM GRAINS & RED WINE JUS	23
WOOD FIRED WINTER VEGETABLES SMOKED TOFU, WARM GRAINS, GREENS & SESAME DRESSING	18.5