

Emberwood

THE BEGINNING

Coastal Martini Witchmark single origin English vodka, Tio Pepe in- house brine 15	Emberwood Negroni Hepple gin, Vault bitter, vermouth, black cardamom, saffron 13	Hundred Hills, Sparkling Preamble Number 2 Oxfordshire, 2020 125ml 17	Regency Cooler El Tequileño Resposada tequila, house lemonade, herb bouquet 14	Rathfinny Wine Estate Sparkling Rosé Sussex, 2019 125ml 16
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SNACKS

Marinated gordal olives	4.5
Emberwood house pickles	4.5
Charred Bertinet sourdough bread, brown butter	6.5
Mushroom croquette, porcini aioli, pickled shiitake	4
Charcuterie croquette, pickled cucumber, White Lake pecorino	4.5
Pickled white anchovies	7
Fresh Porthilly oyster, chilli pepper	4
Crispy Porthilly oyster, Somerset lardo, spiced ketchup	5.5
British charcuterie selection, pickles	12
Mangalitza coppa, British chorizo, Black pepper salami	8 each



We are passionate about honest, seasonal food and work closely with local farmers, gamekeepers and gardeners, to supply us the freshest British produce with a focus on ethical sourcing and sustainability

MAINS

Wild mushroom ragu, hispi cabbge, polenta, fennel and herb salad	24
Cacio e Pepe	20
Pork belly, spiced black pudding, borlotti beans, salsa verde	28
Beef shin and stout pie, cavolo nero, celeriac	28

SIDES

Coal roasted peppers, Moscatel, goat's curd, breadcrumbs	11
Braised chicory, moody blue, poached quince	14
Coal roasted new potatoes, whipped goat's cheese	8
Heritage leaves, Moscatel, herb yoghurt, breadcrumbs	8

STARTERS

Heritage pumpkin soup, smoked chilli, lime, seasoned yoghurt	10
Chicken liver parfait, Pedro Ximénez jelly, celery, shallots	14
Pickled and roasted beetroot salad, radicchio, goat's curd, pumpkin praline	14
Burnt aubergine, goat's curd, confit tomatoes, green beans	15
Beef tartare, beef tallow crisps	16
Coal roasted Cornish scallops, garlic butter, gremolata	22
Picked Cornish crab, crab oil mayo, tarragon, pickled lemon	16
Emberwood Caesar salad	10/16
add on corn-fed chicken breast	13

SHARING FROM THE HEARTH

St. Mawes market fish of the day	14 per 100g
Day boat, line caught St. Mawes fish	
Charcoal chicken, garlic butter fries	58
Beef fat béarnaise, choice of side	
Ex-dairy South West côte de bœuf	14 per 100g
accompanied with Koffman fries and your choice of sauce	
Sauce	3.5
Beef fat béarnaise / House peppercorn jus	

Cornish mussels, white wine, garlic chermoula, sourdough	13/23
Wagyu bavette steak, Koffman fries, green chilli salsa	29/220g
Cornish cod, caramelised fennel, samphire, paprika oil, charred potatoes	29

If you have any allergies or dietary requirements and require assistance in choosing a suitable dish, please let us know. Please scan our QR code for allergen details.
Consuming raw meat may increase your risk of food borne illness, especially if you have certain medical conditions.

All prices are inclusive of VAT. An optional 12.5% service charge will be applied to food and drink.
Please note we are a cash free business.



WINES BY THE GLASS AND CARAFE

SPARKLING		125ML	BOTTLE	
NV	Vouvray Brut, Sébastien Brunet, Loire Valley, France	10		52
2019	Rathfinny Wine Estate Rosé, Sussex, England	16		85
2020	Hundred Hills, Preamble No. 2, Oxfordshire, UK	17		90
NV	Champagne Perrier-Jouët, Grand Brut	20		120

WHITE		175ML	500ML	BOTTLE
2025	Côtes de Gascogne, Claudine, Vins-Clairs, Gascony, France	8.5	23.5	35
2025	Vigneti Zabù, Grillo, Sicily, Italy	9.5	27	38
2025	Riesling vom Buntsandstein, Weingut Andres, Pfalz, Germany	14	39	56
2024	Pinot Gris, Cradle Valley, Sussex, England	14.5	41	58
2023	Emberwood Réserve, Petit Chablis, Sébastien Christophe, Burgundy, France	17	47	67
2021	Pessac-Léognan Blanc, Château Lamothe Bouscalt, Bordeaux, France	20	59	85

SKIN CONTACT		175ML	500ML	BOTTLE
2022	Casca Macération de Soif, Domaine Joël Delaunay, Loire, France	13	37	52

ROSÉ		175ML	500ML	BOTTLE
2025	Bardolino Chiaretto DOC, Cantina Del Garda, Lake Garda, Italy	8.5	23.5	35
2025	Domaine Kennel, Côtes de Provence, France	12.5	35	49

RED		175ML	500ML	BOTTLE
2025	Syrah IGP Côtes de Thau, Baron de Badassière, Languedoc, France	8.5	23.5	35
2025	Frappato, Mandrarossa, Sicily, Italy (served chilled)	10	28	40
2023	Touraine Malbec, Manu, Vins-Clairs, Loire, France	11	30	43
2023	Emberwood Réserve Rhône Valley, Domaine D'Ouréa, France	14	39	56
2020	Rioja Reserva, Izadi, Spain	15	42	60
2023	Saint-Georges-Saint-Émilion, Château Macquin, Bordeaux, France	16	45	65
2024	Crystallum, 'Peter Max' Pinot Noir, Cape South Coast, South Africa	20	57	85

LOW WINES

SPARKLING		125ML	BOTTLE	
NV	Divin 'Vigneron' Blanc De Blancs 0.5%	8		44
WHITE		175ML		
NV	Divin 'Vigneron' Sauvignon Blanc 0.5%	8.5		35
RED				
NV	Divin 'Vigneron' Pinot Noir 0.5%	8.5		35



All prices are inclusive of VAT.

All wines sold by the glass are also available in 125ml serves. Wines on this list may contain sulphites, egg or milk product. Please ask a member of the team should you require further assistance. ABVS may vary.

An optional 12.5% service charge will be applied to food and drink.