

Emberwood

APERITIFS

Vesper No.9 An English sparkling wine with a twist, served from our signature martini trolley 15	Emberwood Negroni Hepple gin, Vault bitter, vermouth, black cardamom, saffron 13	Hundred Hills, Sparkling Preamble Number 2 Oxfordshire, 2020 125ml 15	Solomon's Spritz Somerset cider brandy, pomona, Lillet Blanc, British sparkling wine 15	Blue Stone Sparkling Rosé Premier Rosé Wiltshire, 2021 125ml 17.5
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SNACKS

Emberwood house pickles	4.5
Marinated gordal olives	4.5
Charred Bertinet sourdough bread, whipped house butter	5.5
Fresh Porthilly oyster, chilli pepper <i>half a dozen</i>	4 22
Crispy Porthilly oyster, Somerset lardo, spiced ketchup	5.5
Mushroom croquette, porcini aioli, pickled shiitake	3.5
Oak smoked beef croquette, pickled cucumber	4.5
British charcuterie selection, pickles, charred sourdough <i>Mangalitza coppa, British chorizo, black pepper salami</i>	18 8 each

STARTERS

Spiced cauliflower soup, brown butter, crispy shallots	10
Chicken liver parfait, Pedro Ximénez jelly, celery, shallots	14
Roasted beetroot, hung yoghurt, aged sherry vinegar, pumpkin seeds	14
Beef tartare, beef tallow crisps	16
Coal roasted Cornish scallops, garlic butter, gremolata, sourdough	19.5
Picked Cornish crab, crab oil mayo, tarragon, pickled lemon	14.5



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

FROM THE HEARTH AND FEASTING

The hearth is the heart of our restaurant.
Simple cooking over natural flame honours the freshness and quality of local, seasonal produce.

Ex-dairy South West sirloin <i>green chilli salsa, Koffman fries</i>	47/ 400g
Ex-dairy South West côte de bœuf <i>accompanied with fries and your choice of sauce</i>	13 per 100g
Sauce <i>Beef fat béarnaise / House peppercorn jus</i>	3.5
St. Mawes market fish of the day <i>Day boat, line caught St. Mawes fish</i>	13 per 100g
<i>Available for individual or feasting</i>	

Cooking time subject to weight of feasting ordered.

VEGETABLES AND SALADS

Peppers, Moscatel, goat's curd, breadcrumbs	11
Heritage carrots, watercress pesto	9
Braised bitter leaf, Moody blue cheese, conference pear	13
Emberwood Caesar salad	10/16
<i>add on South West chicken breast</i>	13

MAINS

Mushroom risotto, porcini, aioli, pickled shiitake, girolles	22
Beetroot linguine, dill, White Lake pecorino	19
Slow cooked lamb shoulder, Jerusalem artichoke, salsa verde, pardina lentils	28
Beef shin and stout pie, cavolo nero, celeriac	26
Cornish hake, caramelised fennel, samphire, charred potatoes	26
Cornish mussels, white wine, garlic chermoula, sourdough	12/23
Wagyu bavette steak, green chilli salsa, Koffman fries	27 /220g

SIDES

Coal roasted new potatoes, whipped goat's cheese	8	Seasonal greens, confit garlic, chill	6.5	Koffmann fries	6	Shredded cabbage, parmesan, parsley salad	8	Heritage leaves, Moscatel, herb yoghurt, breadcrumbs	8
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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.



WINES BY THE GLASS AND CARAFE

SPARKLING

		125ML	BOTTLE
NV	Vouvray Brut Sébastien Brunet, Loire Valley, France	9.5	45
2020	Hundred Hills, Preamble Number 2, Oxfordshire	15	80
2021	Bluestone, Premier Rosé, Wiltshire	17.5	90
NV	Champagne Taittinger, Brut Réserve, France	19.5	110

WHITE

		175ML	500ML	BOTTLE
2024	Côtes de Gascogne, Claudine, Vins-Clairs, Gascony, France	7.5	22.5	32.5
2022	Dao, Pretexto, Encruzado and Co, Textura Wines, Portugal	9	27	37.5
2023	Gruner Veltliner, Strass, Birgit Eichinger, Austria	11	31	45
2023	Bacchus, Lyme Bay, Devon, England	13.5	40.5	57
2023	Emberwood Réserve, Petit Chablis, Sébastien Christophe, Burgundy, France	15	45	62
2024	Sancerre, Domaine Dominique et Janine Crochet, Loire	17.5	52.5	76

SKIN CONTACT

		175ML	500ML	BOTTLE
2023	Grillo, Flâneur, Marchesi di Pianogrillo, Sicilia Italy	13	39	56
2023	Orange Tacsum, Muscat, La Mariota, Roussillon, France	17	51	70

ROSÉ

		175ML	500ML	BOTTLE
2024	Minervois, POK POK, Domaine La Rouviolle, Languedoc	9.5	28.5	41
2024	Côtes de Provence, Ombra Calheta, Domaine des Mapliers	12	36	48
2024	Sancerre Rosé, Domaine Dominique et Janine Crochet	16.5	49.5	67

RED

		175ML	500ML	BOTTLE
2023	Douro, Touriga Nacional and Co, Casa Velha, Adega de Favaio, Portugal	8	22.5	34
2023	Touraine Malbec, Manu, Vins-Clairs, Loire, France	9.5	28.5	41
2023	Emberwood House Rhône Valley, Domaine D'Ouréa, France	11	33	47
2024	Primitivo, Salice Salentino, Mocavero, Puglia, Italy	13	37	54
2022	Marsannay, Domaine Bart, Burgundy	17	49	70
2020	Saint-Emilion Grand Cru Classé, Château Quinault l'Enclos, Bordeaux	19.5	55.5	92

SHERRY, SWEET WINE AND PORT

		100ML	BOTTLE
2018	Côtes de Gascogne, Petit Manseng, Grains de Folie, Domaine de Joÿ, France	7.5	34
2024	Muscat de Beaumes de Venise, Domaine d'Ouréa, Rhône, France	10	55
2017	Sauternes, Castelnau de Suduirault, Bordeaux, France	13	70
2020	LBV Port, Niepoort, Portugal	9	62
2004	20 Year Port, Niepoort, Portugal	22	149



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.