

Emberwood

APERITIFS

Perk Me Up Garibaldi
Pink pepper and
geranium sweet vermouth,
grapefruit, soda
12

Emberwood Negroni
London dry gin, Vault
bitter, vermouth, black
cardamom, saffron
13

Solomon's Spritz
Somerset cider brandy,
pomona, Lillet Blanc,
British sparkling wine
15

Orchard Grove Gimlet
Hepple gin, fresh lime,
apple cordial
12

Green Goddess
Pod Pea Vodka,
long pepper verjus,
cucumber, lime, soda
13

SNACKS

Marinated gordal olives	4
Charred Bertinet sourdough bread, whipped house butter	5.5
Fresh Porthilly oyster, chilli pepper	4
Crispy Porthilly oyster, Somerset lardo, spiced ketchup	5
Emberwood house pickles	5
Mushroom croquette, porcini aioli, pickled shitake	3.5
'Oak smoked' beef croquette, pickled cucumber	4.5

BRITISH HERITAGE CURED MEATS

Rare breed Mangalitza coppa	8
Rare breed British chorizo	8
Rare breed garlic and black pepper salami	8
British charcuterie selection, pickles, blackened sourdough	18

STARTERS

Spring soup, burnt leek, spinach, courgette, peas, crème fraîche	10
Burnt aubergine, goat's curd, confit tomatoes, green beans	14
Chicken liver parfait, Pedro Ximénez jelly, celery, shallots	12
Beef tartare, beef tallow crisps	16
Coal roasted Cornish scallops, garlic butter, gremolata	18
Picked Cornish crab, crab oil mayo, tarragon, pickled lemon	13.5



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

VEGETABLES AND SALADS

Peppers, Moscatel, goat's curd, breadcrumbs	12
Wye Valley asparagus, White Lakes pecorino	13
Isle of Wight tomatoes, burrata, aged sherry vinegar, pumpkin seed pesto	15
Shredded cabbage, parmesan	9
Emberwood Caesar salad	9/16
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add on chargrilled chicken breast	9

FROM THE HEARTH FEASTING

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

Cornish mussels, white wine, garlic chermoula	16/28
Ex dairy South West côte de bœuf choice of beef fat béarnaise OR house peppercorn jus	12 per 100g
Whole monkfish tail, cured lardo, paprika, parsley	90
St. Mawes market fish of the day	MP

MAINS

Garden pea risotto, asparagus, sweet herb Kewpie mayo	18
Charred courgette cacio e pepe	19.5
Rolled pork belly, spiced black pudding, borlotti beans, salsa verde	23
Bavette steak, green chilli salsa, Koffman fries, béarnaise	25
Beef shin and stout pie, cavolo nero, celeriac	22
Red mullet, shellfish bisque, charred sourdough, crab mayo	27
Cornish hake, caramelised fennel, samphire, charred potatoes	24

SIDES

Blackened Cornish early
potatoes, whipped goat's
cheese
8

Rainbow chard,
confit garlic, chilli
6.5

Koffmann
fries
6

Heritage leaves,
Moscatel, herb yoghurt,
breadcrumbs
8

Charred Isle of Wight
padron peppers
7

All prices are inclusive of VAT

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 foodborne illness, especially if you have certain medical conditions. 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
2019	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
2021	Dao, Textura, Pretexto, Portugal	9	27	37.5
2023	Vermentino & Co, Dansons sur la Rive, Château La Dournie, Languedoc, France	10	30	42
2023	Trebbiano, Bianco d'Abruzzo, Sassi, Italy	11	33	44
2022	Lyme Bay, Bacchus, Devon, England	13.5	40.5	57
2023	Emberwood Petit Chablis, Sébastien Christophe, Burgundy, France	15	45	62
2022	Alsace Riesling, Domaine Barmès-Buecher, Alsace, France	17	52.5	70

SKIN CONTACT

		175ML	500ML	BOTTLE
2023	Grillo, Flâneur, Marchesi di Pianogrillo, Sicilia Italy	13	39	56
2022	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
2022	Douro, Casa Velha, Adega de Favaíos, Portugal	7.5	22.5	32.5
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
2023	Primitivo, Salice Salentino, Mocavero, Puglia, Italy	12	36	51
2023	Côtes Roannaise Gamay, Florent Thinon, Loire Volcanic, France	14	42	59
2023	London Cru, Pinot Noir Précoce, London, England	15.5	46.5	62
2020	Castillon Côtes de Bordeaux, Château Terrasson, Bordeaux, France	17.5	52.5	73.5

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



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.