

# 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 |
| Oaked 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,<br>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

## 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<br><i>choice of beef fat béarnaise OR house peppercorn jus</i> | 12 per 100g |
| Whole monkfish tail, cured lardo, paprika, parsley                                              | 90          |
| St. Mawes market fish of the day                                                                | MP          |

## 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   |
| Emberwood Caesar salad                                                   | 9/16 |
| Farmer's chopped salad                                                   | 9/14 |

.....  
add on chargrilled chicken breast 9

## 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 Favaíes, 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.