

Emberwood

APERITIFS

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

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	4
half a dozen	22
Crispy Porthilly oyster, Somerset lardo, spiced ketchup	5.5
Mushroom croquette, porcini aioli, pickled shitake	3.5
Oak smoked beef croquette, pickled cucumber	4.5
British charcuterie selection, pickles, charred sourdough	18
Mangalitza coppa, British chorizo, black pepper salami	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	21
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

VEGETABLES AND SALADS

Peppers, Moscatel, goat's curd, breadcrumbs	11
Heritage carrots, pumpkin seed pesto	9
Emberwood Caesar salad	9/16

SUNDAY ROAST FROM THE HEARTH

The hearth is the heat of our restaurant. Our roasts are sourced local to the hearth and served family-style with a platter of roasties and trimmings.

Ex-dairy South West rare roast sirloin	26
Horseradish crème fraiche	
Ex-dairy South West sirloin steak	50
Horseradish crème fraiche	
Corn-fed chicken breast	26
Emberwood bread sauce	
Lamb shoulder	26
Emberwood mint sauce	
Celeriac, squash, caramelised onion and sage tart	20
Add blue cheese	3
Ex-dairy South West côte de boeuf	13 per 100g
Horseradish crème fraiche	
St. Mawes market fish of the day	13 per 100g
Day boat, line caught St. Mawes fish	

ALL SERVED WITH

Red cabbage, charred carrots	
Seasonal greens, confit garlic and coal oil	
Lardo roasted potatoes with rosemary and garlic	
Homemade Yorkshire puddings	
Horseradish crème fraiche or Emberwood bread pudding	
Pitchfork cheddar leeks and broccoli	10
Cooking time subject to weight of feasting dish ordered.	

SIDES

Coal roasted new potatoes, whipped goat's cheese	Seasonal greens, confit garlic, chilli	Koffmann fries	Shredded cabbage, parmesan, parsley salad	Heritage leaves, Moscatel, herb yoghurt, breadcrumbs
8	6.5	6	7	8

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
2023	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
2022	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.