

Emberwood

VEGAN

SNACKS

Marinated gordal olives GF	4
Charred Bertinet sourdough, oil, cabernet sauvignon vinegar	5.5
Emberwood house pickles GF	5

STARTERS AND SALADS

Spring soup, burnt leek, spinach, courgette, peas GF	10
Peppers, Moscatel, breadcrumbs	13
Asparagus, garlic, pangrattato GF	13
Farmer's chopped salad GF	9/14

MAINS

Chargrilled heritage carrots, crispy polenta, burnt baby gem, pumpkin seed pesto GF	18
Summer lingune, charred courgette	16
Roasted aubergine, confit tomato, french beans GF	16

SIDES

Blackened Cornish early potatoes, salsa mojo GF	8
Rainbow chard, confit garlic, chilli GF	6.5
Koffman fries GF	6
Heritage leaves, Moscatel, breadcrumbs	8
Isle of Wight tomatoes, aged sherry vinegar and tomato heart dressing GF	8

If you have any allergies or dietary requirements and need assistance in choosing a suitable dish, please let us know.

All prices are inclusive of VAT. An optional 12.5% service charge will be applied to food and drink.

