

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, oyster vermouth,
British sparkling wine
16

Orchard Grove Gimlet
Heppele 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
Charred game sausage, mustard relish 7

BRITISH HERITAGE CURED MEATS

Rare breed Mangalitza coppa 6
Rare breed British chorizo 6
Rare breed garlic and black pepper salami 6
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
Charred sardines, lemon mayonnaise 12
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
add on hake's head 5
Westcombe Farm côte de bœuf 12 per 100g
choice of beef fat béarnaise OR house peppercorn sauce
Whole monkfish tail, cured lardo, paprika, parsley 90
Whole Brixham Dover sole 85

VEGETABLES AND SALADS

Peppers, Moscatel, goat's curd, breadcrumbs 12
Wye Valley asparagus, White Lakes pecorino 13
Shredded cabbage, globe artichoke, Parmesan 9
Emberwood Caesar salad 9/16
Farmer's chopped salad 9/14
.....
add on chargrilled Creedy Carver chicken breast 9

MAINS

Chargrilled heritage carrots, crispy polenta, burnt baby gem,
pumpkin seed pesto 18
Charred courgette and wild garlic cacio e pepe 19.5
Rolled pork belly, spiced black pudding, borlotti beans, salsa verde 23
Bavette, anchovy butter, green chilli salsa, Koffman fries 25
Beef shin and stout pie, cavolo nero, celeriac 21.5
Red mullet, saffron and asparagus risotto 25
Half charcoal roasted Creedy Carver chicken, heritage leaves 19
Cornish hake, caramelised fennel, samphire, charred potatoes 24

SIDES

Blackened Cornish early potatoes, whipped goat's cheese 8
Swiss chard, black olive tapenade 6.5
Charred purple sprouting broccoli, confit garlic and chilli 7
Heritage leaves, Moscatel, herb yoghurt, breadcrumbs 8
Isle of Wight tomatoes, aged sherry vinegar and tomato heart dressing 8
Koffmann fries 6

All prices are inclusive of VAT

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. 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	10	45
2019	Hundred Hills, Preamble Number 2, Oxfordshire	16	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	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	51	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

ROSÉS

		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	11.5	34.5	48
2024	Sancerre Rosé, Domaine Dominique et Janine Crochet	16.5	49.5	67

REDS

		175ML	500ML	BOTTLE
2022	Douro, Casa Velha, Adega de Favaios, 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	49
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

SHERRIES, SWEET WINES & PORT

		70ML	BOTTLE
2018	Côtes de Gascogne, Petit Manseng, Grains de Folie, Domaine de Joÿ, France	7.5	33
2024	Muscat de Beaumes de Venise, Domaine d'Ouréa, Rhône, France	10	55
2017	Sauternes, Castelnau de Suduirault, Bordeaux, France	13	70
NV	LBV Port, Niepoort, Portugal	9	70

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.

