

ERUBI

AUTUMN '26 MENU

STARTERS

Pan fried scallops, pork belly, burnt apple puree, cauliflower purée, chorizo 16

Black pudding and pork scotch egg, piccalilli 14

Confit duck leg, celeriac & potato mash, braised red cabbage, red wine reduction 16

Creamy butternut squash & sage risotto 14

Linguine, crab, chilli, garlic, olive oil, samphire, cherry tomatoes 15

MAIN COURSE

Pan seared venison, roast root vegetables, red wine sauce 30

Fillet of beef, potato fondant, balsamic-glazed shallots, wilted spinach, béarnaise sauce 38

Plate of pig, pork belly, pig cheek, pork fillet, black pudding, guanciale, salt-baked beets, Dijon cream sauce 30

Rack of lamb, stilton cheese, burnt leek, crispy kale, salsa Verde, heritage carrots 32

Melanzane parmigiana, layered aubergine, rich tomato sauce, fresh basil, parmesan & mozzarella 18

STEAKS

6oz Fillet 37

10oz Ribeye 36

16oz Chateaubriand (**Pre-order only**) 75

Skin on cornfed free range chicken breast 24

Served with duck fat chips, grilled heritage tomato, sauté mushrooms,
choice of peppercorn or blue cheese sauce

Fruits de Mer Seafood Platter for two (48-hour Pre-order only) 130

Whole lobster thermidor, scallops mornay, mussels, Argentinian red shrimp,
beer battered fish goujons, devil whitebait, samphire, skin on fries, aioli

SIDES

Duck fat chips 4.5

Seasonal vegetables 4.5

Beer battered onion rings 4.5

DESSERTS

Autumn Eton mess, lemon curd, poached pear, fig 9.5

Eves pudding, toffee sauce, with salted caramel ice cream 9.5

Käsekuchen, black cherry compote, chocolate ice cream 9.5

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