

ERUBI

SUMMER '26 MENU

STARTERS

Wild mushroom risotto, wild rocket 12

Scallops, pig cheek, wild mushrooms, creamy mustard sauce 16

Argentinian gambas, chilli, garlic, samphire 14

Sourdough bruschetta, olive tapenade, parma ham, rocket, salsa verdi, feta 14

Chicken liver pâté, pickled red onions, salad, crusty bread 14

MAIN COURSE

Pan seared ribeye, beef tallow new potatoes, asparagus, wild mushroom cream mustard sauce 36

Vibrant Greek salad, with seabass (pan fried) or corn-fed chicken 24

Lamb rump, colcannon mash, tender stem broccoli, pea & mint gravy 30

Pappardelle pasta with salmon, roast red pepper cream, samphire, parmesan 18

Pan fried pork chop, with a hearty rustic cassoulet 24

Gnocchi alla Sorrentino, gnocchi, rich tomato base, mozzarella, basil, parmesan 16

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

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

SIDES

Duck fat chips 4.5 Seasonal vegetables 4.5 Beer battered onion rings 4.5

DESSERTS

Crème brûlée 9.5

Chocolate & almond torte 9.5

Sticky Toffee pudding 9.5



BOOK NOW



BOOK NOW

www.erubi.co.uk - 01977 261523