

ERUBI

SUMMER '25 MENU

PRE STARTERS

Hazelnut and coriander pesto hummus, heritage beetroot crisps 6

Olives, bread 6

Caprese salad 7

STARTERS

Scallops, Argentinian red prawns, tempura samphire, prawn bisque 16

Fish & Chips, layered ham hock potato chip, beer battered cod, pea puree, tartare emulsion, lemon 14

Pea, leek & broad bean Scotch egg, ginger & tomato chutney 12.5

Calves' liver, potato & pulled beef croquette, savoy, red onion, Madeira & beef reduction 14

Homemade corned beef hash, potato, swede carrot, fried egg 14

MAIN COURSE

Chef's *Signature* Plate of pig, slow roast pork belly, braised pig cheek, port fillet, black pudding, smoked garlic mash, carrots, apple & cider scratchings 28

Fillet of beef, watercress, charred cabbage, steak & ale pie, carrot, enoki 39

Salt Cod, poached duck egg, aioli, charred asparagus, guanciale 25

Lamb rack, stilton, burnt leek, broccoli puree, tender stem, lamb reduction, crispy parsley 30

Wild mushroom risotto, samphire, burnt leeks 18

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

Whole lobster thermidor, scallops mornay, mussels, Oysters, Argentinian red shrimp, beef 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 21

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

Strawberry & raspberry Eton mess 9.5

Vanilla & yuzu panna cotta 9.5

Chocolate souffle, honey popcorn 10.5

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