

# ERUBI

## SPRING '26 MENU

### STARTERS

Seared scallops, twice cooked belly pork, cauliflower puree, wild mushrooms 16  
Crispy hens egg, asparagus soup 14  
Monkfish scampi in beer batter, garlic aioli, leek oil, pickled red onions 14  
Pan fried duck liver, potato rosti, creamy chive sauce 12  
Burrata and tomato salad, basil, olive oil, balsamic 12

### MAIN COURSE

Fillet of beef, braised oxtail, textures of onion, baby leeks 38  
Outdoor reared pork chop, beetroot puree, Swiss chard, sage butter, Hasselback potato fondant 25  
ERUBI fish and chips, ham hock mushy peas, curry sauce, tartare sauce 20  
Coq au vin, corn fed chicken, red wine bacon lardon, shallots, mushrooms, mashed potatoes 24  
Lamb rack, pea and mint puree, lamb offal meatball, heritage carrots, lamb reduction 30  
Pea and mint risotto, broad beans, feta bon bons 18

*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

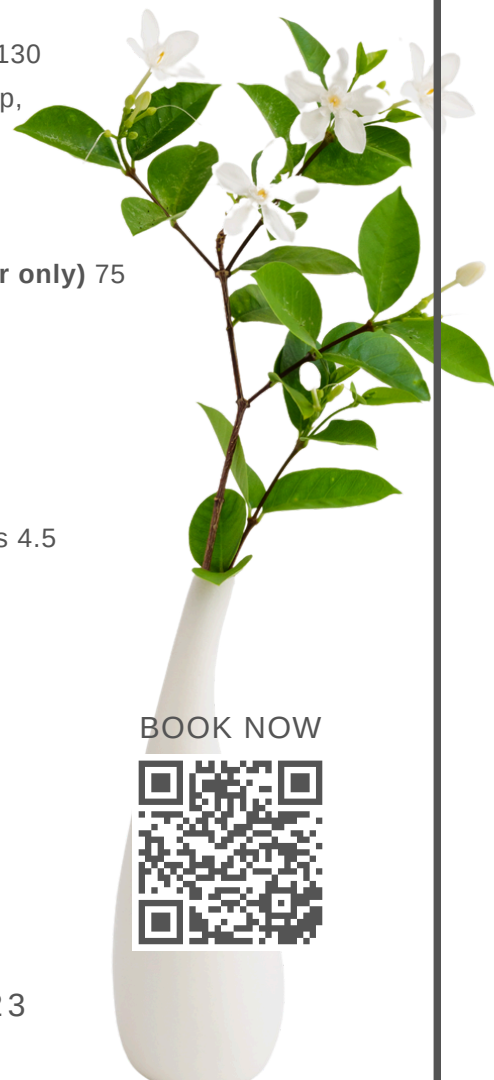
6oz Fillet 37      10oz Ribeye 36      16oz Chateaubriand (**Pre-order only**) 75  
Skin on cornfed free range chicken breast 24  
Served with duck fat chips, grilled heritage tomato, sauté mushrooms,  
choice of peppercorn or blue cheese sauce

### SIDES

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

### DESSERTS

Salted caramel cheesecake, honeycomb 9.5  
Chocolate & orange pot, caramelised orange 9.5  
Classic Eaton mess, strawberry, raspberry, yuzu 9.5



BOOK NOW



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