

ERUBI

WINTER '25 MENU

STARTERS

Chicken and mushroom terrine, pickled mushroom, mushroom ketchup, leek oil, watercress 14

Scallops, confit pork belly, cauliflower puree, tempura samphire, salsa Verde 16

Vegetable cassoulet, cannelloni beans, red pepper, courgette 12

MAIN COURSE

Braised beef cheek, Roquefort, potato puree, Enoki mushrooms, rich beef gravy 26

Plate of pig, slow roast pork belly, braised pig cheek, pork fillet, black pudding, smoked garlic mash, beets, apple & cider, scratchings 29

Corn fed chicken breast, dauphinoise potatoes, sauté chicken liver in red wine, peas, broad beans 27

Goat's cheese & beetroot wellington, creamed leeks, peas & garlic 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

White chocolate and cranberry bread & butter pudding 9.5

Winter berry crème brûlée, shortbread 9.5

Sticky toffee pear pudding, toffee sauce, cream, brown bread ice cream 9.5

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