

Emberwood

APERITIFS

Vesper No.9 An English sparkling wine with a twist, served from our signature martini trolley	Emberwood Negroni London dry gin, Vault bitter, vermouth, black cardamom, saffron	Hundred Hills, Sparkling Preamble Number 2 Oxfordshire, 2020 125ml	Solomon's Spritz Somerset cider brandy, pomona, Lillet Blanc, British sparkling wine	Blue Stone Sparkling Rosé Premier Rosé Wiltshire, 2021 125ml
15	13	15	15	17.5

SNACKS

Emberwood house pickles	4.5
Marinated gordal olives	4.5
Charred Bertinet sourdough bread, whipped house butter	5.5
Fresh Porthilly oyster, chilli pepper	4
half a dozen / dozen	22/42
Crispy Porthilly oyster, Somerset lardo, spiced ketchup	5.5
Mushroom croquette, porcini aioli, pickled shiitake	3.5
Oaksmoked beef croquette, pickled cucumber	4.5
Chargrilled Isle of Wight padron peppers	6
British charcuterie selection, pickles, charred sourdough	18
Mangalitza coppa, British chorizo, black pepper salami	8 each

STARTERS

Spiced heritage pumpkin soup, brown butter, crème fraîche	10
Burnt aubergine, goat's curd, confit tomatoes, green beans	14
Chicken liver parfait, Pedro Ximénez jelly, celery, shallots	12.5
Beef tartare, beef tallow crisps	16
Coal roasted Cornish scallops, garlic butter, gremolata	19.5
Picked Cornish crab, crab oil mayo, tarragon, pickled lemon	14.5



We are passionate about honest, seasonal food and work closely with local farmers, gamekeepers and gardeners, to supply us the freshest British produce with a focus on ethical sourcing and sustainability

FROM THE HEARTH AND FEASTING

The hearth is the heart of our restaurant.
Simple cooking over natural flame
honours the freshness and quality of
local, seasonal produce.

Wagyu bavette steak green chilli salsa, Koffman fries	26 / 220g
Ex-dairy South West sirloin green chilli salsa, Koffman fries	47 / 400g
Ex-dairy South West côte de bœuf accompanied with fries and your choice of sauce	13 per 100g
Sauce Beef fat béarnaise / House peppercorn jus	3.5
St. Mawes market fish of the day Day boat, line caught St. Mawes fish Available for individual or feasting	13 per 100g

Cooking time subject to weight of feasting dish ordered.

VEGETABLES AND SALADS

Peppers, Moscatel, goat's curd, breadcrumbs	11
Tenderstem broccoli, black olive tapenade	11
Isle of Wight tomatoes, burrata, aged sherry vinegar, pumpkin seed pesto	16
Emberwood Caesar salad	9/17
add on South West chicken breast	12

MAINS

Mushroom risotto, porcini, aioli, pickled shitake, girolles	22
Cacio e pepe	19
Slow cooked lamb, pardina lentils, jerusalem artichoke, salsa verde	26
Beef shin and stout pie, cavolo nero, celeriac	22
Cornish hake, caramelised fennel, samphire, charred potatoes	26
Cornish mussels, white wine, garlic chermoula, sourdough	12/23

SIDES

Coal roasted new potatoes, whipped goat's cheese	Seasonal greens, confit garlic, chilli	Koffmann fries	Shredded cabbage, parmesan, parsley salad	Heritage leaves, Moscatel, herb yoghurt, breadcrumbs
8	6.5	6	7	8

If you have any allergies or dietary requirements and require assistance in choosing a suitable dish, please let us know. Please scan our QR code for allergen details.
Consuming raw meat may increase your risk of food borne illness, especially if you have certain medical conditions.

All prices are inclusive of VAT. An optional 12.5% service charge will be applied to food and drink.



WINES BY THE GLASS AND CARAFE

SPARKLING

		125ML	BOTTLE
NV	Vouvray Brut Sébastien Brunet, Loire Valley, France	9.5	45
2020	Hundred Hills, Preamble Number 2, Oxfordshire	15	80
2021	Bluestone, Premier Rosé, Wiltshire	17.5	90
NV	Champagne Taittinger, Brut Réserve, France	19.5	110

WHITE

		175ML	500ML	BOTTLE
2024	Côtes de Gascogne, Claudine, Vins-Clairs, Gascony, France	7.5	23	33
2021	Dao, Textura, Pretexto, Portugal	9	27	38
2023	Vermentino & Co, Dansons sur la Rive, Château La Dournie, Languedoc, France	10	30	42
2023	Trebbiano, Bianco d'Abruzzo, Sassi, Italy	11	33	44
2022	Lyme Bay, Bacchus, Devon, England	13.5	41	57
2023	Emberwood Petit Chablis, Sébastien Christophe, Burgundy, France	15	45	62
2022	Alsace Riesling, Domaine Barmès-Buecher, Alsace, France	17	53	70

SKIN CONTACT

		175ML	500ML	BOTTLE
2023	Grillo, Flâneur, Marchesi di Pianogrillo, Sicilia Italy	13	39	56
2022	Orange Tacsum, Muscat, La Mariota, Roussillon, France	17	51	70

ROSÉ

		175ML	500ML	BOTTLE
2024	Minervois, POK POK, Domaine La Rouviolle, Languedoc	9.5	28.5	41
2024	Côtes de Provence, Ombra Calheta, Domaine des Mapliers	12	36	48
2024	Sancerre Rosé, Domaine Dominique et Janine Crochet	16.5	50	67

RED

		175ML	500ML	BOTTLE
2022	Douro, Casa Velha, Adega de Favaio, Portugal	7.5	23	33
2023	Touraine Malbec, Manu, Vins-Clairs, Loire, France	9.5	29	42
2023	Emberwood House Rhône Valley, Domaine D'Ouréa, France	11	33	48
2023	Primitivo, Salice Salentino, Mocavero, Puglia, Italy	12	36	51
2023	Côtes Roannaise Gamay, Florent Thinon, Loire Volcanic, France	14	42	59
2023	London Cru, Pinot Noir Précoce, London, England	15.5	47	62
2020	Castillon Côtes de Bordeaux, Château Terrasson, Bordeaux, France	17.5	53	74

SHERRY, SWEET WINE AND PORT

		100ML	BOTTLE
2018	Côtes de Gascogne, Petit Manseng, Grains de Folie, Domaine de Joÿ, France	7.5	34
2024	Muscat de Beaumes de Venise, Domaine d'Ouréa, Rhône, France	10	55
2017	Sauternes, Castelnau de Suduirault, Bordeaux, France	13	70
2020	LBV Port, Niepoort, Portugal	9	62



All prices are inclusive of VAT

All wines sold by the glass are also available in 125ml serves. Wines on this list may contain sulphites, egg or milk product. Please ask a member of the team should you require further assistance. ABVs may vary.

An optional 12.5% service charge will be applied to food and drink.