

STARTERS

LIGHTLY BREADED KING PRAWNS

Plump and juicy king prawns, lightly breaded and paired with Sriracha chilli mayonnaise

PARSLEY-BREADED MUSHROOMS ✓

Crispy coated button mushrooms, served with cool sour cream dip

DUCK LIVER & PORT PARFAIT*

Perfectly toasted ciabatta bread served with moreish Ember Inns Pale Ale chutney

SALT & PEPPER CALAMARI

Panko-breaded tender strips of calamari, seasoned with salt and pepper and served with lemon mayonnaise

KING PRAWN COCKTAIL

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with wholemeal bloomer bread and butter

KARAAGE CHICKEN

Japanese-style crispy chicken served with cucumber ribbons, diced mango and a warm Katsu curry dipping sauce

TODAY'S SOUP ✓

Served with warm ciabatta bread and butter

PINE NUT & CARROT FALAFEL ✓

Served with a Lebanese-style dip

CRISPY CAULIFLOWER BITES ✓

Cauliflower, lightly breaded and roasted, coated with bang bang chilli sauce

SHARERS

BAKED CAMEMBERT ✓

Camembert, oven-baked in the box, topped with sweet red onion chutney and served with warm ciabatta

CHICKEN WINGS

Coated in your choice of sticky Korean-style BBQ sauce or fiery Nashville-style hot sauce

BREAD, OIL & OLIVES ✓

Warm ciabatta bread, extra virgin olive oil and Aspall™ balsamic vinegar. Paired with marinated green and black olives

HOME-FRIED NACHOS ✓

Home-fried tortilla chips topped with melted Cheddar, spicy salsa, guacamole, sour cream and jalapeño peppers
+ BBQ PULLED PORK FOR £1.00



Baked Camembert

Chicken Wings

PASTA, FISH & SALADS

GRILLED FILLET OF SALMON*

Served with a rich puttanesca sauce, crushed baby potatoes and a broccoli wedge

BACON & MUSHROOM CARBONARA

Bacon and mushroom ciao e pepe carbonara penne pasta topped with Italian hard cheese breadcrumbs
+ CHARGILLED CHICKEN BREAST £2.00

ASPARAGUS & BASIL PESTO PASTA ✓

Farfalle pasta tossed in basil pesto and slow-roasted tomato, finished with baby leaves and Italian hard cheese breadcrumbs
+ CHARGILLED CHICKEN BREAST £2.00

GRILLED SEA BASS FILLETS*

Two grilled sea bass fillets, served with glazed baby potatoes, a wedge of broccoli and beurre blanc sauce
2583 kJ/679kcal

WHOLEFOOD FREEKEH SALAD ✓

A zesty medley of fresh baby leaves, cherry tomatoes, radish and mango, finished with a zingy lemongrass & ginger dressing 1536kJ/366Kcal

CHICKEN, BACON & AVOCADO SALAD

Salad leaves with soya beans, green lentils and mixed seeds. Topped with chargilled chicken, crispy bacon, sliced avocado and honey & mustard dressing
2475kJ/589kcal

PAD THAI ✓

Rice noodles tossed in mushroom, baby sweetcorn, water chestnut and pak choi, topped with sliced red chillis
1654kJ/394Kcal

OR ADD YOUR CHOICE OF:

CHARGILLED CHICKEN & PRAWN CRACKER
JUICY PRAWNS & PRAWN CRACKER

TOPPING FOR SALADS

Avocado ✓, Bacon, Chargilled Chicken Breast, Halloumi ✓, Garlic Ciabatta Bread ✓ and Salmon

CHILDREN'S MENU AVAILABLE – ASK OUR TEAM FOR DETAILS

GET TOGETHER WITH THE FAMILY
AND JOIN US FOR A CLASSIC

SUNDAY ROAST



PUB CLASSICS

Choose from our selection of hearty and warming pub classics

HADDOCK & CHIPS*

Hand-battered with our own Ember Inns Pale Ale. Served with seasoned chips, mushy peas, chunky tartare sauce and fresh lemon

+ COMPLEMENT WITH YOUR CHOICE OF WHITE OR WHOLEMEAL BLOOMER BREAD AND BUTTER FOR 99p

POSH FISH & CHIPS*

Two fillets of sea bass, hand-battered in Ember Inns Pale Ale, served with seasoned chips, mushy peas, chunky tartare sauce and fresh lemon

CHICKEN, HAM HOCK & SMOKED CHEDDAR PIE

Succulent chicken breast and pulled ham hock in a creamy smoked Cheddar sauce. Topped with a puff pastry lid and served with mashed potatoes and steamed greens

CHICKEN DHANSAK CURRY

Tender chicken breast in a medium-spiced sauce with spinach, lentils and red peppers, finished with coriander, Tadka rice and a crisp poppadum

BEEF & RED WINE LASAGNE*

Served with garlic ciabatta and a dressed salad
2482kJ/591Kcal
++Vegan option available

HUNTER'S CHICKEN

Chargrilled chicken breast with grilled back bacon, melted cheese and BBQ sauce. Served with seasoned chips, garden peas, a flat mushroom, grilled tomato and crispy onion rings

TOAD IN THE HOLE

Three award-winning British pork sausages on a bed of mashed potatoes. Served in an oversized Yorkshire pudding with a rich onion gravy and steamed greens
++Vegetarian option available

HALLOUMI & CHIPS*

Sliced halloumi, hand-battered in Ember Inns Pale Ale, served with seasoned chips, mushy peas, chunky tartare sauce and fresh lemon

HALF ROAST CHICKEN

British farm-assured half roast chicken, marinated in your choice of garlic & parsley butter, sticky Korean-style BBQ sauce or Nashville-style hot sauce. Served with seasoned chips, dressed salad and our own house slaw

GAMMON & CHIPS

Premium thick-cut gammon steak, served with seasoned chips, garden peas, grilled tomato and your choice of two fried free-range eggs or chargrilled fresh pineapple

Improved Recipe

BEEF & EMBER INNS PALE ALE PIE*

Tender beef in a rich Ember ale, mushroom sauce and beef dripping pastry. Finished with cracked black pepper, mashed potatoes and steamed greens

SCAMPI & CHIPS

Whitby™ wholetail scampi served with seasoned chips, garden peas, chunky tartare sauce and fresh lemon

Most Loved

SLOW-COOKED BELLY PORK*

Slow-cooked belly pork on a bed of mashed potatoes. Paired with apple brandy sauce, baked apple and a wedge of broccoli

LENTIL & SPINACH PIE VE

Topped with kale mash and served with steamed green vegetables 2026kJ/482Kcal

SQUASH, BEETROOT & FILO PARCEL VE

A crispy filo parcel filled with squash and beetroot, served with steamed greens and baby potatoes

ROASTED CAULIFLOWER CURRY VE

Roasted cauliflower in a mild Cambodian-inspired curry sauce. Served with basmati rice and a sweet chilli dressed salad

SALMON & PRAWN FISH PIE*

Salmon, prawns and smoked haddock in a creamy white wine & leek sauce. Topped with Cheddar mash and served with steamed greens



Chicken, Ham Hock & Smoked Cheddar Pie

Posh Fish & Chips

+ UPGRADE TO SWEET POTATO FRIES

OR ADD A SIDE OF SWEET POTATO FRIES

SIDES ALL 1.99

BATTERED ONION RINGS VE
GARLIC CIABATTA VE
CHEESY GARLIC CIABATTA VE

SEASONED CHIPS VE
GLAZED BABY POTATOES VE
DRESSED MIXED SALAD VE

STEAMED GREENS VE
MASHED POTATOES VE
CAULIFLOWER CHEESE VE

CHARGRILL

All of our steaks are expertly aged for depth of flavour and served with seasoned chips, grilled tomato, flat mushroom, garden peas and crispy onion rings

80Z⁺ SIRLOIN STEAK

A prime cut of tender beef, chargrilled to order

80Z⁺ RUMP STEAK

Mature 80Z⁺ tender rump steak, chargrilled to order
+ UPGRADE TO 160Z⁺ RUMP STEAK FOR £4.00

100Z⁺ RIBEYE STEAK

Tender and juicy 100Z⁺ ribeye steak, chargrilled to order

MIXED GRILL

Grilled rump steak, chargrilled chicken breast, thick-cut gammon steak, two British farm-assured pork sausages and two fried free-range eggs
+ UPGRADE TO 80Z⁺ RUMP STEAK FOR AN EXTRA £2.00

SLOW-COOKED SMOKED PORK RIBS

Full rack of pork ribs in a sticky Korean-style BBQ sauce. Served with seasoned chips, dressed salad and our crisp house slaw

CHICKEN & RIBS

Chargrilled chicken breast and slow-cooked half rack of pork ribs in a sticky Korean-style BBQ sauce. Served with seasoned chips, dressed salad and our crisp house slaw

SURF & TURF

Mature tender steak, chargrilled to order and topped with garlic prawns
CHOOSE FROM: 100Z⁺ RIBEYE STEAK, 80Z⁺ SIRLOIN STEAK, 80Z⁺ RUMP STEAK

+ COMPLEMENT ANY STEAK WITH A SAUCE
BÉARNAISE*, PEPPERCORN*, BEEF DRIPPING GRAVY, WHISKY & MUSHROOM*

BURGERS

All of our burgers[#] are served on a toasted brioche bun with crisp lettuce, sliced red onion, tomato and mayonnaise, with a side of seasoned chips and a pot of smoky relish.

= All except MOVING MOUNTAINS™ VEGAN BURGER.

70Z⁺ ABERDEEN ANGUS BEEF BURGER

Prime Aberdeen steak burger topped with Monterey Jack cheese

ULTIMATE BURGER

Two premium beef burgers topped with Monterey Jack cheese, grilled back bacon, a fried free-range egg and crispy onion rings

BUTTERMILK CHICKEN BURGER

Two chicken breasts marinated in buttermilk for tenderness and cooked in a light crumb. Served with tomato salsa

CHEESE & BACON BURGER

Premium beef burger topped with Monterey Jack cheese and grilled back bacon
Add BBQ sauce for 50p

CLASSIC BURGER

Your choice of premium beef burger or chargrilled chicken breast
Add BBQ sauce for 50p

MOVING MOUNTAINS™ VEGAN BURGER

Plant-based burger topped with melted mature Violife™ vegan slice. Served in a toasted seeded bun with lettuce, tomato and vegan Sriracha mayo. Served with dressed salad only 2157kJ/514Kcal
Add seasoned chips for £1.99



+ ADD A TOPPING
BBO SAUCE, BACON & CHEESE, SMOKY BBO PULLED PORK, CAMEMBERT & RED ONION CHUTNEY, CHEESE & BACON

+ UPGRADE YOUR CHIPS
TO SWEET POTATO FRIES

LUNCH BITES

Served Monday to Saturday 12pm to 5pm

SANDWICHES

All of our sandwiches are served on your choice of white or wholemeal bloomer bread or ciabatta, with a dressed salad and crisps.

CHICKEN BLT

PRAWNS IN MARIE ROSE SAUCE

POSH FISH FINGERS*

YORKSHIRE HAM, CHEDDAR & EMBER INNS PALE ALE CHUTNEY*

TUNA MAYONNAISE & CUCUMBER

CHEDDAR & RED ONION CHUTNEY 


WRAPS

Served in a beetroot & chia seed wrap with a lemongrass & ginger dressed salad and crisps.

PINE NUT FALAFEL WRAP  2357kJ/561Kcal

CRISPY SWEET CHILLI CHICKEN WRAP 2669kJ/635Kcal

BBO PULLED PORK & HOUSE SLAW

HALLOUMI, RED PEPPER & BASIL PESTO WRAP 

+ UPGRADE TO SEASONED CHIPS OR SWEET POTATO FRIES

JACKETS

All of our jacket potatoes are served with butter and a dressed salad.

TUNA MAYONNAISE & CUCUMBER 2272kJ/541Kcal

CHEDDAR & BAKED BEANS  2503kJ/596Kcal

SMOKY BBO PULLED PORK & CHEDDAR

PRAWNS IN MARIE ROSE SAUCE 1931kJ/459Kcal



Chocolate Chip S'mores

Belgian Chocolate & Irish Cream Mousse

Strawberry & Prosecco Cone

DESSERTS

BELGIAN CHOCOLATE & IRISH CREAM MOUSSE*

Smooth, dark chocolate mousse with a soft centre of Irish cream liqueur

SUMMER BERRY & NUT TART*

A summer berry compote tart topped with mixed nuts, served with coconut milk ice cream – our non-dairy alternative

INDIVIDUAL STRAWBERRY & PROSECCO CONE*

A Prosecco-soaked sponge with a strawberry & vanilla mousse centre. Finished with strawberry compote and white chocolate truffle

TREACLE SPONGE PUDDING

Served with your choice of whipped cream, vanilla pod ice cream or thick custard

SALTED CARAMEL PROFITEROLES

Perfectly imperfect pastry rounds, filled with salted caramel cream and served with vanilla pod ice cream and a rich Belgian chocolate sauce

RASPBERRY ETON MESS SUNDAE

Pieces of melt-in-your-mouth meringue with vanilla pod ice cream, raspberry compote and whipped cream

MARBLED CHOCOLATE & RASPBERRY PYRAMID

Marbled Belgian dark chocolate pyramid truffle, hand-finished with raspberries. Served with whipped cream and Belgian chocolate sauce

BRAMLEY APPLE PIE

Served with your choice of whipped cream, vanilla pod ice cream or thick custard
++Vegan option available

CHOCOLATE CHIP S'MORES

Marshmallow s'mores topped with vanilla ice cream, Belgian chocolate sauce and chocolate sprinkles

BELGIAN CHOCOLATE BROWNIE

A rich chocolate brownie, served warm and topped with vanilla pod ice cream and Belgian chocolate sauce

MINI PUD WITH TEA OR COFFEE

Treat yourself to a mini:

BELGIAN CHOCOLATE BROWNIE,
RASPBERRY ETON MESS SUNDAE
OR SALTED CARAMEL PROFITEROLES



COFFEE & TEA

LATTE

+ ENJOY WITH A SHOT OF BAILEYS*

AMERICANO CAPPUCCINO

FLOATER COFFEE

An Americano topped with whipped cream
+ ENJOY WITH A SHOT OF TIA MARIA,
JAMESON IRISH WHISKEY OR COINTREAU*

VANILLA ICED LATTE CARAMEL ICED LATTE

ESPRESSO MOCHA

TEA

Choose from: Everyday Brew, Earl Grey, Peppermint, Green Tea, Fruit Infusion

BELGIAN HOT CHOCOLATE

Delicious Belgian hot chocolate on a stirring stick... for the real chocoholic
+ ENJOY WITH A SHOT OF BAILEYS OR COINTREAU*

Go **LARGE** on
ANY coffee for **40p**

We're proud to serve



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FIXED PRICE MENU

DAYTIME
MON - SAT 12PM - 5PM
3 courses 2 courses 1 course

EVENING
MON - FRI FROM 5PM
3 courses 2 courses

STARTERS

PARSLEY-BREADED MUSHROOMS **V**

Crispy coated button mushrooms, served with cool sour cream dip

HOME-FRIED NACHOS **V**

Home-fried tortilla chips topped with melted Cheddar, spicy salsa, guacamole, sour cream and jalapeño peppers

TODAY'S SOUP **V**

Served with warm ciabatta and butter

KING PRAWN COCKTAIL + £2.00 SUPPLEMENT

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with wholemeal bloomer bread and butter

MAINS DAYTIME

CHARGRILLED CHICKEN BREAST

Chargrilled chicken breast served with seasoned chips, garden peas and your choice of BBQ sauce, Nashville-style hot sauce or gravy

ASPARAGUS & BASIL PESTO PASTA **V**

Farfalle pasta tossed in basil pesto and slow-roasted tomato, finished with baby leaves and Italian hard cheese breadcrumbs
+ CHARGRILLED CHICKEN BREAST £2.00

SAUSAGE & MASH

Two British farm-assured pork sausages on a bed of mashed potatoes. Served with gravy

FISH & CHIPS*

Served with seasoned chips, mushy peas and tartare sauce

+ COMPLEMENT WITH YOUR CHOICE OF WHITE OR WHOLEMEAL BLOOMER BREAD AND BUTTER FOR 99p

HAM, EGG & CHIPS

Thick-cut Yorkshire ham with two fried free-range eggs, seasoned chips and garden peas

MINCED BEEF & ALE PIE*

Tender minced beef in gravy served with seasoned chips, garden peas and a jug of gravy

MAINS EVENING

CLASSIC BURGER

Your choice of premium beef burger or chargrilled chicken breast

+ ADD A TOPPING FOR £1.29

BBQ SAUCE, BACON & CHEESE, SMOKY BBQ PULLED PORK, CAMEMBERT AND RED ONION CHUTNEY, CHEESE AND BACON

PAD THAI **V**

Rice noodles tossed in mushroom, baby sweetcorn, water chestnut and pak choi, topped with sliced red chillis
1654kJ/394Kcal

OR ADD YOUR CHOICE OF:

CHARGRILLED CHICKEN & PRAWN CRACKER + £2.00 SUPPLEMENT

JUICY PRAWNS & PRAWN CRACKER + £3.00 SUPPLEMENT

LENTIL & SPINACH PIE **Ve**

Topped with kale mash and served with steamed green vegetables 2026kJ/482Kcal

SLOW-COOKED BELLY PORK* + £2.00 SUPPLEMENT

Slow-cooked belly pork on a bed of mashed potatoes. Paired with apple brandy sauce, baked apple and fresh broccoli

80Z^ RUMP STEAK + £2.00 SUPPLEMENT

Mature 80Z^ tender rump steak, chargrilled to order, served with seasoned chips, mushroom, garden peas and onion rings

+ UPGRADE TO 160Z^ RUMP STEAK FOR £6

+ ADD A SAUCE FOR £1.49

BÉARNAISE*, PEPPERCORN*, BEEF DRIPPING GRAVY

FISH & CHIPS*

Hand-battered fish served with seasoned chips, mushy peas, chunky tartare sauce and fresh lemon

+ COMPLEMENT WITH YOUR CHOICE OF WHITE OR

WHOLEMEAL BLOOMER BREAD AND BUTTER FOR 99p

BEEF & RED WINE LASAGNE*

Served with garlic ciabatta and a dressed salad
2482kJ/591Kcal

GAMMON & CHIPS

Premium thick-cut gammon steak, served with seasoned chips, garden peas, grilled tomato, and your choice of two fried free-range eggs or chargrilled fresh pineapple

DESSERTS

BELGIAN CHOCOLATE BROWNIE **V**

A rich chocolate brownie, served warm with vanilla pod ice cream and Belgian chocolate sauce

TREACLE SPONGE **V**

Served with your choice of whipped cream, vanilla pod ice cream or thick custard

ICE CREAM **V**

Vanilla pod ice cream

BRAMLEY APPLE PIE **V**

Served with your choice of whipped cream, vanilla pod ice cream or thick custard

COCONUT MILK ICE CREAM **Ve**

Our non-dairy alternative

Prices include VAT at the current rate. All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Our fish has been carefully filleted, however some small bones may remain. **V** made with vegetarian ingredients, **Ve** made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Dishes marked with kJ and Kcal are under 700 calories. Full nutritional information for all dishes can be found on our website. ^Weights stated are approximate uncooked weights. *This dish contains alcohol. Always drink responsibly. ++Please refer to Vegetarian/vegan menu for full details. All items may be subject to availability. Photos are for illustrative purposes only.