

emily's

by night



NIBBLES

Gordal Olives (VE)

Perello picante gordal olives with rock salt - 5.50

Truffle & Parmesan Crisps (V)

Truffle crisps, with garlic truffle aioli & grated parmesan - 4.50

Warm Ciabatta Loaf (VE)

With balsamic vinegar & extra virgin olive oil - 6.50

STARTERS

Buttermilk Chicken Goujons

Honey & ginger buffalo glaze, smoked garlic aioli with dill pickles & red cabbage slaw - 11.00

Mozzarella Sticks (V)

With Napoli sauce & hot honey - 9.50

Seared Scallops (GF)

Cauliflower puree, popped pork crackling with chorizo & tomato sofrito - 14.00

Sticky Beef Cheek Rosti Nest (GF)

Pulled braised beef cheek in red wine jus served on a rosti nest with finely grated parmesan & chives - 14.00

Lamb Koftes

Served on a Lebanese flatbread with tabbouleh, sun dried tomato & goats cheese - 13.00

Spinach & Herb Falafel (VA) (GFA)

Roasted onion hummus, chunky tabbouleh salad, tahini & garlic dressing, buffalo sauce served on a garlic flatbread - 9.00

Monkfish Scampi

Cooked in bahji batter, served with homemade lime pickle & tartare - 11.00

Roasted Salmon, Spinach & Feta Cakes (GFA)

Lemon & garlic labnah with sesame filo shards - 11.50

Spiced Gochujang Chicken Croquettes

Kimchi mayo, Habanero & mango puree - 11.00

Emily's French Onion Soup (VA) (GFA)

Served with a gruyere croute - 9.00

Roast Pumpkin Risotto (VA) (GF)

With toasted pumpkin seeds, hazelnut & sage butter - 8.50 // 15.50

MAINS

Champagne Fish & Chips

Haddock fillet in Champagne tempura batter with pea puree, triple cooked chips & tartare sauce - 17.50

Wagyu Smash Burger (VA) (GFA)

Two 4oz Wagyu smash patties, Emily's signature burger sauce, bacon jam, Monterey Jack cheese, butter leaf lettuce, gherkin & tomato. Served on a brioche bun with triple cooked chips - 19.00.

Lamb Rump Wellington

Pomme puree, honey glazed carrot brunoise, pea salsa & red wine jus - 28.50

Chicken Katsu (GFA)

Crumbed crispy chicken fillet with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce - 17.50

Cauliflower Katsu (VE) (GFA)

Crumbed cauliflower fritter with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce - 17.00

Beef Short Rib Lasagne

Served in a skillet pan with vodka Napoli sauce & smoked mozzarella. Topped with milled parmesan - 17.00

Penelope's Parm

Penelope's signature chicken parm with nduja, burrata & pesto. Served with spaghetti tossed in vodka Napoli sauce - 19.50

Seabass Fillet (GFA)

Torched corn, corn puree, spinach velouté, chorizo jam & saffron roast potatoes - 20.50

Marry Me Gnocchi (VE) (GFA)

Sun dried tomato, olives, oregano & macadamia cream with garlic & herb pangrattata - 16.00 (Add pulled chicken - +5.00)

'Duchess' Slow Braised Beef Shortrib (GF)

Topped with duchess potato, charred hispi cabbage, treacle & red wine jus - 23.50

St Jacques Fish Pie (GF)

Scallops, salmon, hake & prawns in ginger infused velouté, with spinach & roasted sweet potatoes. Topped with parmesan mash & served with sauteed green beans - 21.50

Emily's Steaks (GF)

All our steaks are served with onion rings, dressed watercress, tomato & shallot salad, triple cooked thick cut chips and tarragon butter.

8oz Birchstead Fillet - 38.00

12oz Thick Cut Birchstead Ribeye - 38.00

28 day aged Chateaubriand (to share) - 85.00

SIDES

Nduja Fries

Fries tossed in nduja with garlic aioli & finished with hot honey - 6.50

Triple Cooked Chips (GF) - 5.00

Beef Dripping & Chimichurri Potatoes (VA) (GF)

With garlic aioli & sumac - 6.00

Greek Fries (VA) (GF)

Feta, oregano, garlic & herb olive oil tossed fries - 6.50

Peppercorn Sauce - 3.50

Katsu Curry Sauce - 3.50

Bearnaise Sauce - 3.50

Charred Greens (GF) - 5.50

Charred Hispi Cabbage (GF)

With chorizo jam - 6.00

ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.

Please note, an optional 10% service charge is automatically applied on tables of 2 and over.



Scan here for allergens and please make your server aware of any allergies that you have before ordering.

(V) - Vegetarian (VE) - Vegan (VA) - Vegan Alternative

(GF) - Gluten Free (GFA) - Gluten Free Alternative

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