



Wednesday to Friday
Available from 5pm
Two courses £22.00 - Three Course £27.00

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

Roasted Onion Hummus (VE) (GF)

With chunky tabouleh salad, toasted pine nuts, pesto & Lebanese flat bread - 8.50

STARTERS

Roast Pumpkin Risotto (VA) (GF)

With toasted pumpkin seeds, hazelnut & sage butter.

Buttermilk Chicken Goujons

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

Mozzarella Sticks (V)

With Napoli sauce & Hot honey.

Lamb Koftas

Served on a Lebanese flatbread with tabbouleh, sun dried tomato goats cheese.

Roasted Salmon, Spinach & Feta Cakes (GFA)

Lemon & Garlic Labnah with sesame filo shards.

SIDES

Triple cooked Chips (GF) - 5.00

Onion Rings (VE) 4.50

Greek Fries (VA)

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

Charred greens (GF)

With honey soy dressing - 5.50

Nduja Fries

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

Chared Hispi Cabbage (GF)

with Chorizo jam - 6.00

Beef Dripping & Chimichurri Potatoes (VA) (GF)

With garlic aioli & sumac - 6.00

MAINS

Marry Me Gnocchi (VE) (GFA)

Sun dried tomato, olives, oregano & macadamia cream with garlic & herb pangrattata.

Wagyu Smash Burger (GFA) (VA)

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.

Chicken Katsu (GFA)

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

8oz Steak Frites (GF)

8oz Rump steak with rebel seasoned fries & peppercorn sauce.

Champagne Fish & Chips

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

Cauliflower Katsu (GFA) (VE)

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

Roast Pumpkin Risotto (VA) (GF)

With toasted pumpkin seeds, hazelnut & sage butter.

DESSERTS

Citrus Pannacotta (GFA)

Honey & oat crumble, blood orange sorbet & pistachio.

Sticky Chocolate Guinness Pudding

Stout chocolate sauce & whipped sour cream.

Key Lime Semifreddo (GFA)

Pretzel crumb, lime sorbet, toasted meringue & almond lace cookie.

Knickerbocker glories (VA)

Strawberry, Meringue, chantilly cream & soft serve with caramel biscuit crumble.

Or

chocolate pudding, Praline, chantilly cream, Caramel sauce & soft serve with oreo crumble

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.

(VE) - Plant Based (V) - Vegetarian
(VA) - Vegan Alternative
(GF) - Gluten Free
(GFA) - Gluten Free Alternative



emily's

Set Menu

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