



The *History* of *Embankment Bistro*

Welcome to Embankment Bistro, where our story is as rich and varied as our menu. Our journey begins in 1864 with the Dartmouth Railway Station, a unique station that never saw a train but was instead connected to Kingswear by a ferry. This station featured a floating landing stage, setting it apart from traditional platforms. During both World Wars, it played a vital role in transporting armed forces to the Britannia Royal Naval College, cementing its place in Dartmouth's history.

Fast forward to today, and we've transformed this historic site into Embankment Bistro, a place where you can enjoy a comfortable and casual dining experience with stunning estuary views. Led by acclaimed chef Elly Wentworth, our bistro offers classic French-inspired dishes that celebrate the finest ingredients and culinary craftsmanship.

Whether you're here for breakfast, lunch, or dinner, we invite you to relax and enjoy the beautiful surroundings, the delicious food, and the warm, welcoming atmosphere.

Thank you for joining us at Embankment Bistro, where history and taste unite.

Bon appétit!

ALL DAY DINING
EMBANKMENT
BISTRO

Cocktails

Kir Royale | £11

Cremant | Creme de Cassis

Margarita | £10.5

Espresso Martini | £10.5

Snacks

Rosemary Focaccia | Balsamic | Olive Oil | £4.5

Dried Spicy Broad Beans | £3.5

Roasted Sea Salted Almonds | £3.5

Pickled Galicia Anchovies | £4

Blossom Honey Merguez Sausages | £5

Starters

Steak Tartare | £14.5

Dijon Mustard | French Baguette | Cured Yolk

French Onions Soup | £9.50

Gruyère De Comté

Grilled Sardines | £9.5

5 Sardines | Caper Dressing | Olive oil

Smoked Salmon | £13

Chive Cream Cheese | Caviar | Lemon | Soda Bread

Mussels Marinière | £12

French Baguette

Mains

10 oz Ribeye | £39

Flat Mushroom | Plum Tomato | Frites | Onion Ring | French Dressed Salad | Café de Paris Butter

Confit Duck Leg | £28

Braised Chicory | Orange Red Wine Jus | Pomme Puree

Grilled Fish A La Plancha | £ Market Price

French Dressed Salad | Frites

Baked Ratatouille | £14

Goats Cheese Crottin | French Baguette

Pork Chop | £28

Braised Fennel | Chive | Sauce Ravigote

Wild Mushroom Risotto | £18

Parmesan | Truffle oil | Rocket

Classics

Fish & Chips | £19

French Dressed Salad | Homemade Tartar Sauce | Frites

Cheeseburger | £19.5

Caramelised Onions | Baby Gem | Dijon Mayo

Caesar Salad | £13

Pancetta | Croutons | Add Chicken £6

Sides

Frites | £2.5

French Dressed Salad | £3.5

Rosemary Focaccia & Balsamic | £4.5

Seasonal Vegetables | £3.5

Pomme Puree | £3.5

(Please make our staff aware of any allergies / dietary requirements)
Please be aware that a discretionary 10% service charge will be added to your bill.

Desserts

Lemon and Pistachio Macaroon | £8

Fresh Blackberries | Berry Sorbet

Classic Crème Brûlée | £8

Biscotti

French Cheese Selection | £9.5

Seasonal chutney | French Baguette

Warm Chocolate Fondant Tart | £9

Vanilla Bean Ice Cream

Three Warm Madeleines | £8

Dusted with Icing Sugar | Crème anglaise

Affogato | £8

Vanilla Bean Ice Cream

Digestifs & Liqueurs

Cointreau | £4.5 / £8

Disaronno | £4.5 / £8

Limoncello | £4.5

Grahams LBV Port | £4.5

Baron De Sigognac Armagnac 10 Year Old | £6 / £10

Hennessy VS | £4.5 / £8

Petit Guiraud Sauternes | £6.5 (50ml)

Hot Drinks

Cappuccino | *Latte* | *Flat White* | £3.5

Americano | *Espresso* | £3

Please ask about our range of Tea - £3.5

Liqueur Coffee

French Coffee | £8

Russians Coffee | £8

Irish Coffee | £8

Cornish Coffee | £8