

FINE RED WINE & CHEESE MENU

£50 for two people

Selection of British cheese, quince chutney, grapes, crackers served
with a bottle of fine red wine

(M, G, E, N, Sul, Must)

Sparkenhoe Red Leicester

Only traditional Red Leicester. Hand made in Warwickshire
Unpasteurised, traditional rennet.

Driftwood

Ash coated goats cheese from Whitelake Dairy, Somerset.
Pasteurised, vegetarian rennet

Coastal Cheddar

Mature farmhouse cheddar. Aged up to 15 months on the Jurassic
coast. Sometimes has a distinctive crunch.
Pasteurised, vegetarian rennet.

Cashel Blue

First ever produced Irish blue cheese in Co. Tipperary, using family
farm milks from herd of freisians cows. Pasteurised, vegetarian rennet

Oglesfield

From renowned cheesemaker Jamie Montgomery.
Made with rich Jersey cows milk. Pasteurised, traditional rennet.

Please let us know if you have any dietary requirements, or would like any information on allergens included
in our dishes. A 12.5% discretionary service charge will be added to your bill. This service charge is shared
amongst the team at Ellenborough Park

*Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C Crustacean = Cru
Eggs = E Fish = F Gluten = G Lupin = L Milk = M Molluscs = Mol Mustard = Must
Peanuts = P*