

# DINNER MENU

## NIBBLES & SMALL PLATES

- Sourdough bread & butter 6 (G, M)  
Rosemary, garlic & lemon marinated olives 6 (Sul)  
Crispy whitebait, tartar, lemon 7 (F, G, M, Sul, Must, E)  
Iberico ham croquettes, apple chutney 9 (E, G, M, Sul, Must)  
Thai spiced calamari, sesame & soy dipping sauce 9 (F, G, M, Soy, Sul, Must, Ses)  
Honey & mustard glazed Cumberland sausages 9 (G, M, Must, Sul)  
King prawns, soy, chilli, ginger, lime, coriander 9 (M, Crust)

## STARTERS

- Butternut squash velouté, pumpkin oil, Wookey hole cheddar churro 10 (G, E, M, Cel)  
Heritage beetroots, goats' cheese, walnut 14 (M, N, G, Sul, Cel, Must)  
Citrus cured salmon, cucumber, smoked mackerel, caper, dill 16 (F, Sul, M, E, Must)  
Honey & 5 spice braised pigs' cheek, picked carrot, parsnip, wholegrain mustard 12  
(Cel, Sul, M, Must)

Roasted halibut, leek, shimeji mushroom, grelot onion, chive, fish cream sauce 16 (F, M, Cel, Sul)

## MAIN COURSES

- Roasted breast & confit leg of Creedy Carver duck, pomme Anna, white onion,  
Maitake mushroom, smoked bacon, blackberry 34 (G, E, M, Sul, Cel)  
Line caught wild seabass, celeriac, savoy cabbage, bacon, red wine sauce 34 (F, Cel, Sul, M)  
Cep risotto, almond, agreed parmesan, truffle oil 22 (Cel, M, N)  
Poached sea trout, cauliflower, kohlrabi, raisin, beurre noisette 26 (F, M, Sul)  
Pork loin chop, creamed potatoes, grelot onion, apple, wholegrain mustard 22 (M, Cel, Sul, Must)

Please let us know if you have any dietary requirements, or would like any information on allergens included in our dishes.

Please note the Dinner, Bed & Breakfast package includes a £55 food allocation per person.

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 = Ses Celery = Cel Crustacean = Cru  
Eggs = E Fish = F Gluten = G Lupin = L Milk = M Molluscs = Mol Mustard = Must Peanuts = P*

# DINNER MENU

## ELLENBOROUGH FAVOURITES

Welsh wagyu beef burger, tomato, red onion marmalade, bacon,  
smoked cheddar, fries 22 (G, M, Sul, Must)

Buttermilk chicken burger, tomato, spicy Cajun slaw, fries 20 (G, M, Sul, Must, E)

Crispy beer battered haddock, triple cooked chips, marrow fat peas, tartar sauce 24 (G, M, Sul, Must, F, E)

## FROM THE GRILL

*All served with triple cooked chips, confit tomato, portobello mushroom & watercress (M)*

10oz organic pork chop 28

8oz 21 day dry aged Sirloin 36

16oz chateaubriand for two 80

Sauces

Peppercorn 4 (Sul, M, Cel) Béarnaise 4 (Sul, M, E) Three king prawns, garlic & parsley 6 (Crust, M)

## SIDES

Skinny fries 5 / Triple cooked chips 7 / Truffle & parmesan fries 7 (M)

Beef tomato salad 6 (Sul) / Caesar salad 8 (F, G, M, E, Must) / Herb butter baby potatoes 6 (M)

Tender stem broccoli 6 (M) / Beer battered onion rings 6 (G, Sul)

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# DINNER DESSERT MENU

Sticky toffee pudding, brandy snap, vanilla ice cream 10  
(G, E, M, Sul)

Iced peanut butter parfait, caramel, blackcurrant 12  
(E, M, Pn)

Twice baked chocolate brownie, orange, grand Marnier ice cream 12  
(E, M, Sul)

Vanilla cheesecake, poached apple, apple sorbet 12  
(E, M, Sul)

Selection of dairy ice creams & sorbets 8  
(M, E)

Selection of British cheese's, crackers, quince, chutney 18  
(M, G, E, N, Sul, Must)

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# CHEESE MENU

Selection of British cheese, quince chutney, grapes, crackers 18

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

## Sinodun Hill

Created in 2016 by Norton and Yarrow in Oxfordshire, a young, 3 weeks, fresh goat cheese, with lactic and a light acidity.

Pasteurised, vegetarian rennet.

## Ashcombe

Semi soft cheese with thin layer of ashes in the centre, reminiscent to traditional Morbier in France. Naturally rich thanks to milk from British cows, creamy, buttery and developing light mushroomy aromas.

Pasteurised, traditional rennet.

## Mayfield

From Ashdown Forest, Sussex. A developed Swiss mountain cheese, adapted to rich British milks. Gently matured for 5 - 7 months, creamy, nutty aromas.

Pasteurised, vegetarian rennet.

## Baron Bigod

The only British alternative to real Brie de Meaux, created and still produced in Suffolk. Soft, creamy with woodland aromas.

Unpasteurised, traditional rennet.

## Beenleigh Blue

Sheep milk blue cheese, only using local milks. Spicy, lemony at times, long lasting aromas.

Pasteurised, vegetarian rennet

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