



DINNER MENU

STARTERS

Satay glazed beef brisket, pea, tomato, crispy Cacklebean hens' egg 16

(M, Pn, G, E, Soy, Sul, Must)

Cornish crab, fennel, apple, pink grapefruit, rye, tarragon 16

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

White bean velouté, truffle, burrata mozzarella, chive 12

(Cel, M, G)

Confit salt cod, white onion, cucumber, black garlic, pine nut, fish cream sauce 16

(F, M, Sul, E, N, Cel, Crust)

Roasted fig & melon salad, ewes curd, pickled mushrooms, hazelnut, maple dressing 14

(M, Sul, N)

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)

Cornish sea trout, pea, tender stem broccoli, caper, roast chicken jus 28

(F, M, Sul, Cel)

Cep risotto, pine nuts, parmesan, summer truffle 22

(M, Cel, Sul, N)

Roasted cannon of spring lamb, confit breast, sweetbreads, savoy cabbage, cauliflower, lamb jus 38

(M, Cel, Sul)

Roasted monkfish, petit ratatouille, tomato, samphire, Cornish mussels, bouillabaisse sauce 34

(F, M, Cel, Sul, Mol)

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

NIBBLES & SMALL PLATES

- Sourdough bread & butter 6 (G, M)
- Rosemary, garlic & lemon marinated olives 6 (Sul)
- Thai spiced calamari, sesame & soy dipping sauce 9 (F, G, M, Soy, Sul, Must, Ses, Mol)
- Honey & mustard glazed Cumberland sausages 9 (G, M, Must, Sul)
- King prawns, soy, chilli, garlic, lime, coriander 9 (Crust, M, Soy, G)
- Salmon teriyaki skewers 9 (F, Soy, G, Sul, Must)
- Red pepper hummus, grilled flat bread 8 (G, Ses)

SALADS

- Classic chicken Caesar 20 (G, M, E, F, Must, Sul)
- Caprese salad, Isle of white tomatoes, burrata mozzarella, basil, balsamic 16 (Sul)
- Grilled tuna, noodle salad, soy & wasabi dressing 22 (F, Soy, G, Must, Sul)
- Grilled halloumi, pea, radish, fennel, basil pesto, orzo pasta 16 (G, M, N)

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)

8oz 21 day dry aged Sirloin 37

16oz chateaubriand for two 85

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, Sul)
- Herb buttered baby potatoes 5 (M) / Fine green beans 5 (M)
- Beer battered onion rings 6 (G, Sul)

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DINNER DESSERT MENU

White chocolate parfait, pistachio, raspberry 12

(G, M, E, N)

Rum baba, spiced pineapple, lychee 12

(G, E, M, Sul)

Caramel & coffee Paris-Brest 14

(G, E, M, N)

Sticky toffee pudding, brandy snap, vanilla ice cream 10

(G, E, M, Sul)

Egg custard tart, rhubarb sorbet 10 (G, E, M)

Poached pear, blue cheese mousse, walnut, crispy goats' cheese,
truffle honey 16

(G, E, M, N, Sul)


Selection of ice creams & sorbets 8

(E, M)

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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