



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, chorizo, chilli & garlic 10 (Crust, M, Sul)

Salmon teriyaki skewers 9 (F, Soy, G, Sul, Must, Ses, Cel)

Moroccan spiced hummus, red pepper, almond, sesame crackers 9 (G, Ses, Sul, N)

ELLENBOROUGH FAVOURITES

Hand pressed burger, tomato, red onion marmalade, bacon,
smoked cheddar, fries 22 (G, M, Sul, Must, Cel)

Buttermilk chicken burger, BBQ relish, Cajun slaw, fries 18 (G, M, Sul, Must, E, Cel)

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 Wiltshire pork loin chop 28

8oz Malmesbury Dry aged Sirloin 36

16oz Malmesbury Dry aged chateaubriand for two 85

Sauces

Peppercorn 4 (Sul, M, Cel) Béarnaise 4 (Sul, M, E) Three king prawns, chilli, 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)

Green beans, shallot, garlic & almonds 6 (M, N) / Truffle creamed mash 8 (M, Sul)

Beer battered onion rings 5 (G, Sul)

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

STARTERS

Crispy ham hock, smoked mackerel, celeriac, apple, hazelnut 15

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

Pumpkin velouté, caramelised red onion & 'Coastal' cheddar cheese toastie 12

(G, M, Cel, Sul)

Braised spiced lamb shoulder tagine, apricot, yews curd, almond,

fennel & onion bhaji, raita 16 (Cel, Sul, N, M)

Heritage beetroots, goats cheese, tea poached prunes, walnut 14 (Sul, N, Must)

Crab ravioli, cauliflower, chard, sea vegetables, shellfish bisque 18 (G, E, M, F, Crust, Cel, Sul)

Pressed chicken terrine, mushroom, raisin, artichoke, peanut, toasted brioche 16

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

MAIN COURSES

Roasted breast & confit leg of Creedy Carver duck, pomme Anna, shallot, mushroom,

streaky bacon, pear 34 (G, E, M, Sul, Cel)

Roasted brill, saffron poached fennel, ratatouille, mussels, samphire,

bouillabaisse sauce 34 (F, M, Sul, Mol, Cel, Crust)

Cep risotto, pine nuts, parmesan, truffle 24 (Cel, M, N)

Gloucestershire roasted beef fillet & braised shin, cauliflower, onion, truffle mash,

cavolo nero, wild mushroom, bone marrow jus 45 (M, Cel, Sul, G)

'Loch Duart' salmon, haricot beans, Pak choi, water chestnut, chilli,

coconut broth 26 (F, E, G, M)

Lentil, root vegetable & blue cheese pithivier, spinach, chive mash, onion,

vegetable jus 26 (G, E, M, Cel, Sul, Soy)

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DINNER DESSERT MENU

Caramelized 'Cox' apple, blackberry, custard 14 (G, E, M)

Dark chocolate tart, coffee, hazelnut ice cream 14 (N, M, E, G)

Lemon & almond financier, blood orange, 'Skyr' yoghurt sorbet 14
(G, E, M, N, Sul)

Passion fruit souffle, mango iced parfait, coconut 16 (E, G, M)


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

Honey roasted fig, twice baked 'Stinking Bishop' souffle,
blue cheese mousse 16 (G, E, M)

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

Selection of three home made petit fours 4 (E, N, M, Sul, G)

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CHEESE MENU

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

Rushmore

Made in Devon as a result of misfortunes when goat and cow milks were mixed. Combines light acidity of goat milk with rich & creamy aromas.

Pasteurised, vegetarian rennet.

Westcombe Cheddar

Westcombe Dairy has been making cheese since 1890, with father and son looking after the farm and cheese each with a unique holistic approach.

Delicate earthy flavours combine with a gentle tangy feel.

Unpasteurised, traditional rennet.

Perl Wen

Throughout the years Perl Wen has gained a strong name for a very consistent soft cheese, all thanks to three generations of skilled cheese makers. With woodlands aromas when fully ripe and butter notes.

Pasteurised, vegetarian rennet.

Cashel Blue

Blue cow milk cheese. The first soft blue cheese ever made in Ireland. Very rich, creamy blue cheese, made with milk from cows grazing in rich pastures. Salty with long lasting flavours.

Pasteurised, vegetarian rennet.

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