



DINNER MENU

STARTERS

- Cauliflower velouté, burrata mozzarella & truffle toastie 12 (M, Cel, N, G)
- Braised spiced lamb shoulder tagine, apricot, yews curd, almond, fennel & onion fritter, raita 16 (Cel, Sul, N, M)
- Heritage beetroots, goats cheese, tea poached prunes, walnut 14 (Sul, N, Must)
- Oak smoked salmon, clementine, fennel, pickled radish, citrus vinaigrette 15 (F, Sul, Must)
- Ham hock terrine, pickled grapes, apple, walnut 12 (Sul, Must, N)

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)
- Hand pressed burger, tomato, red onion marmalade, bacon, smoked cheddar, fries 22 (G, M, Sul, Must)
- Crispy beer battered haddock, triple cooked chips, marrow fat peas, tartar sauce 24 (G, M, Sul, Must, F, E)

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

- Sourdough bread & butter 6 (G, M)
Rosemary, garlic & lemon marinated olives 6 (Sul)
King prawns, chorizo, chilli & garlic 10 (Crust, M)
Moroccan spiced hummus, red pepper, almond, sesame crackers 9
(G, Ses, Sul, N)

FROM THE GRILL

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

10oz pork loin chop 28

8oz dry aged Sirloin 36

16oz 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) / Beer battered onion rings 5 (G, Sul)

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DINNER DESSERT MENU

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

Passion fruit souffle, mango iced parfait, coconut 16 (E, G, M)
(15 Minutes cooking time)


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

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

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 jelly, apple 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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