



ELLENBOROUGH PARK

Easter Sunday Lunch

STARTERS

English asparagus, goats' cheese, walnut 15 (M, E, N, Sul)

Ham hock terrine, duck liver parfait, grape, hazelnut 14 (G, E, M, N, Sul, Must)

Sesame crusted seared tuna loin, Pak choi, orange, ponzu dressing 16
(F, Ses, G, Soy, Sul, Must)

Spring pea velouté, truffle & burrata mozzarella toastie 12 (G, M, Cel)

MAIN COURSE

Roasted sirloin of Gloucestershire beef, roast potatoes, seasonal vegetables,
Yorkshire pudding 26 (Cel, Sul, G, E, M)

Roasted leg of spring lamb, roast potatoes, seasonal vegetables, Yorkshire pudding 26
(Cel, Sul, G, E, M)

Chalk stream trout, potato terrine, roasted onion, warm tartar sauce 28 (F, Sul, M)
Cep risotto, pine nuts, parmesan, truffle oil 22 (Cel, M, N)

DESSERTS

Dark chocolate and cherry mille feuille, black cherry sorbet 14 (E, M, G)

Raspberry and white chocolate crème Brulé, berry compote, lemon shortbread 12 (E, M, G)
Glazed lemon tart, yogurt, blackcurrant sorbet 12 (G, E, M)

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

Any dishes marked in green can be made vegan upon request

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*