



LUNCH MENU

NIBBLES

Sourdough bread & butter 6 (G, M)
Rosemary, garlic & lemon marinated olives 6 (Sul)

SMALL PLATES

Tomato & basil soup, smoked tomato balsamic, almonds 9 (Cel, Sul, M, N)
King prawns, chorizo, chilli & garlic 10 (Crust, M)
Moroccan spiced hummus, red pepper, almond, sesame crackers 9 (G, Ses, Sul, N)
Honey & mustard glazed sausages 10 (G, M, Must, Sul)
Ham hock terrine, beetroot, walnut, apple 12 (Sul, Must, N)
Thai spiced calamari, sesame & soy dipping sauce 10 (F, G, M, Soy, Sul, Must, Ses, Mol)
Grilled Cornish mackerel, radish, pear, soybeans, sesame, ponzu dressing 14 (F, Soy, Sul, Must, G, Ses)

CIABATTA SANDWICHES

Roasted chorizo & mozzarella, basil pesto, red pepper, watercress 16 (G, M, N)
Chicken club 17 (G, M, Sul, E, Must)
Grilled pepper & sun-dried tomato, mozzarella, avocado 16 (G, M)
Smoked salmon & avocado, cream cheese, cucumber 16 (G, M, F)
Honey roast ham, apple chutney, sauerkraut, Emmental cheese 16 (G, M, Sul, Must)

LARGE PLATES

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)
Red pepper risotto, hazelnut, goats' cheese 18 (Cel, M, N)
Grilled 6oz flat iron beef steak, fries, watercress, peppercorn mayo 24 (E, Sul, Must, M)
'Wye Valley' asparagus & rocket salad, parmesan, pine nut, lemon & tarragon dressing 22 (M, Sul, Must)
Classic chicken Caesar salad 20 (G, M, E, F, Must, Sul)
Caprese salad, heritage tomatoes, burrata mozzarella, basil, smoked balsamic 20 (M, Sul)
'Loch Duart' salmon, ratatouille, Cornish mussels, samphire, bouillabaisse sauce 28 (F, Mol, Cel, Sul, M)

SIDES

Beer battered onion rings 5 (G, Sul) / Skinny fries 5 / Triple cooked chips 7
Truffle & parmesan fries 7 (M) / Beef tomato salad 6 (Sul)
Caesar salad 8 (G, M, E, F, Must, Sul) / Green beans, shallot, garlic & almonds 6 (M, N)

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





LUNCH DESSERT MENU

Caramelized white chocolate parfait, raspberry,
lime 14 (M, E, G)

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

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

Coastal cheddar, grapes, crackers, plum chutney 12
(M, G, Sul, Must)

Selection of 3 homemade petit fours 5 (E, N, M, Sul, G)

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

