



# DINNER MENU

## NIBBLES

Sourdough bread & butter 6 (G, M)

Rosemary, garlic & lemon marinated olives 6 (Sul)

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

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

Honey & mustard glazed sausages 10 (G, M, Must, Sul)

Thai spiced calamari, sesame & soy dipping sauce 10  
(F, G, M, Soy, Sul, Must, Ses, Mol)

## ELLENBOROUGH FAVOURITES

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)

## 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

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).

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*





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## STARTERS

Tomato & basil soup, smoked tomato balsamic, almonds, red pepper & mozzarella toastie 12 (Cel, Sul, M, N)

Ham hock terrine, beetroot, walnut, apple 12 (Sul, Must, N)

Grilled Cornish mackerel, radish, pear, soybeans, sesame, ponzu dressing 14  
(F, Soy, Sul, Must, G, Ses)

Glazed fig & Ragstone goats cheese tart, hazelnut, balsamic, maple 15  
(G, M, Sul, N, Must)

Confit lamb breast, peas, broad beans, wild mushroom, tomato, mustard cream 15  
(M, Must, Sul, Cel)

## MAIN COURSES

Roasted breast & confit leg of Creedy Carver duck, pomme Anna, baby carrots, onion, streaky bacon, cherry, duck jus 38 (G, E, M, Sul, Cel)

Roasted loin of cod, butternut squash, wild mushroom, onion, brown shrimps, shellfish bisque 36 (F, Crust, Cel, Sul, M)

Cep risotto, king oyster mushroom, chestnut, white balsamic, parmesan 24  
(M, Cel, Sul, G)

‘Loch Duart’ salmon, ratatouille, Cornish mussels, samphire, bouillabaisse sauce 28 (F, Mol, Cel, Sul, M)

Corn fed chicken supreme, confit leg, white onion, garlic croquette, leek, grape, chicken jus 32 (Cel, Sul, M, G, E)

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# DINNER DESSERT MENU

Lemon meringue pie souffle, hazelnut 16 (G, N, E, M)

Strawberry & cream millefeuille, basil ice cream 14 (G, M, E)

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

Peach & white chocolate mousse, almond, verbena sorbet 14  
(G, N, E, M)

Peanut butter, dark chocolate, caramel, blackcurrant 14  
(Pn, E, M, G)

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

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

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

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