

LUNCH MENU

(12:30 to 14:30)

NIBBLES & SMALL PLATES

Sourdough bread & butter 6 (G, M)

Rosemary, garlic & lemon marinated olives 6 (Sul)

White bean & garlic aioli, sesame, toasted rosemary & sea salt focaccia 7 (Ses, G)

Crispy whitebait, tartar, lemon 7 (F, G, M, Sul, Must, E)

Iberico ham croquettes, apple chutney 9 (E, G, M, Sul, Must)

Thai spiced calamari, sesame & soy dipping sauce 9 (F, G, M, Soy, Sul, Must, Ses)

Honey & mustard glazed Cumberland sausages 9 (G, M, Must, Sul)

King prawns, soy, chilli, ginger, lime, coriander 9 (M, Crust)

STARTERS

Ham hock terrine, piccalilli, watercress 10 (Must, Sul)

Seasonal soup, sourdough bread 8 (M, G, Cel)

Potted smoked mackerel, apple jelly, cucumber, celery & grapes 10 (F, M, G, Sul, Cel)

MAIN COURSES

Cornish sea bream, Pak choi, edamame beans, tender stem, sesame, ponzo dressing 25
(F, M, Ses, Soy, Must, Sul)

Pork loin chop (6oz), creamed potato, grelot onion, apple, whole grain mustard 22
(M, Cel, Sul, Must)

Beetroot risotto, walnut, parsnip crisps, mascarpone, balsamic 16 (M, Cel, N, Sul)

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 MENU

(12:30 to 14:30)

SANDWICHES

Available on white, granary or sourdough bread

Free range egg & cress 10 (G, M, E, Must)

Cheddar cheese & pickle 12 (G, M, Sul)

Wiltshire cured ham, apple chutney 12 (G, M, Sul, Must)

Oak smoked salmon, dill crème fraiche 14 (G, M, F)

Roasted sirloin of beef & horseradish, watercress 15 (G, M, E, Must, Sul)

LARGE PLATES

Welsh wagyu beef burger, tomato, red onion marmalade, bacon, smoked cheddar, fries 22
(G, M, Sul, Must)

Buttermilk chicken burger, tomato, spicy Cajun slaw, fries 20 (G, M, Sul, Must, E)

Crispy beer battered haddock, triple cooked chips, marrow fat peas, tartar sauce 24
(G, M, Sul, Must, F, E)

SALADS

Classic chicken Caesar 20 (G, M, E, F, Must, Sul)

Quinoa & chicory, tomato, radish, cucumber, fennel, orange dressing 16 (Sul, Cel)

Greek salad, tomato, cucumber, red onion, green peppers, olives, feta 16 (Must, Sul, 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) / Herb butter baby potatoes 6 (M)

Tender stem broccoli 6 (M) / Beer battered onion rings 6 (G, Sul)

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

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

Iced peanut butter parfait, caramel, blackcurrant 12
(E, M, Pn)

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

*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*