## DINNER MENU <br> (18:30 to 21:30)

## NIBBLES © $\mathbb{C}$ SMALL PLATES

Sourdough bread \& butter 6 (G, M)<br>Rosemary, garlic \& lemon marinated olives 6 (Sul)<br>White bean \& garlic aioli, sesame, toasted rosemary \& sea salt focaccia 7 (Ses, G)<br>Crispy whitebait, tartar, Iemon 7 (F, G, M, Sul, Must, E)<br>Iberico ham croquettes, apple chutney 9 (E, G, M, Sul, Must)<br>Thai spiced calamari, sesame \& soy dipping sauce 9 (F, G, M, Soy, Sul, Must, Ses)<br>Honey \& mustard glazed Cumberland sausages 9 (G, M, Must, Sul)<br>King prawns, soy, chilli, ginger, lime, coriander 9 (M, Crust)<br>\section*{STARTERS}<br>Butternut squash velouté, pumpkin oil, Wookey hole cheddar churro 10 ( $\mathrm{G}, \mathrm{E}, \mathrm{M}, \mathrm{Cel}$ ) Confit rabbit \& smoked pheasant terrine, pear, orange, hazelnut, port jelly 14 (N, Sul, Must) Stone bass, broccoli, peanut, chorizo, mustard 14 (F, M, Pn, Must, Ses)<br>Heritage beetroots, goats' cheese, walnut 14 (M, G, N, Sul, Must, Cel)<br>Citrus cured salmon, cucumber, smoked mackerel, caper, dill 16 (F, Sul, M, E, Must)

## MAIN GOURSES

Roasted breast \& confit leg of Creedy Carver duck, pomme Anna, white onion, maitake mushroom,
smoked bacon, blackberry 34 (G, E, M, Sul, Cel)
Trio of pork, roasted tenderloin, braised cheek, cured jowl, carrot, date, pearl barley 34
(G, E, M, Cel, Sul, Must, Soy)
Roasted Halibut, mushroom, shallot, orange, fish cream 34 (F, G, E, M, Cel, Sul)
Cep risotto, almond, aged parmesan, truffle oil 22 (Cel, M, N)
Poached sea trout, cauliflower, kohlrabi, raisin, Beurre noisette 26 ( $F$, M, Sul) Rye \& tarragon gnocchi, wild mushrooms, cauliflower, shallot, pine nut butter 22 (G, E, M, N)

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


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Eggs =E Fish =F Gluten =G Lupin =L Milk =M Molluscs = Mol Mustard = Must Peanuts = P
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## DINNER MENU <br> (18:30 to 21:30)

## 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)

## FROM THE GRILL

All served with triple cooked chips, confit tomato, portobello mushroom \& watercress (M)
10oz organic pork chop 28
$80 z 21$ day dry aged Sirloin 36
$160 z$ chateaubriand for two 80

Sauces
Peppercorn 4 (Sul, M, Cel) Béarnaise 4 (Sul, M, E) Three king prawns, 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) / Herb butter baby potatoes 6 (M) Tender stem broccoli 6 (M) / Beer battered onion rings 6 (G, Sul)

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Nuts \(=\mathcal{N} \quad\) Sulphites \(=\) Sul \(\quad\) Soya \(=\) Soy \(\quad\) Sesame \(=\) Ses Celery \(=\) Cel \(\quad\) Crustacean \(=\) Cru
Eggs \(=\) E Fish \(=F \quad\) Gluten \(=G \quad\) Lupin \(=L \quad\) Milk \(=\) M Molluscs \(=\) Mol \(\quad\) Mustard \(=\) Must Peanuts \(=P\)
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## DINNER DESSERT MENU

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

Iced peanut butter parfait, caramel, blackcurrant 12

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(E, M, P n)
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Twice baked chocolate brownie, orange, grand Marnier ice cream 12 (E, M, Sul)

Vanilla cheesecake, poached apple, apple sorbet 12
( E, M, Sul)

Yoghurt mousse, lemon curd, milk foam tuille 12 (E, M)

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

Selection of British cheese's, crackers, quince, chutney 14 (M, G, E, N, Sul, Must)

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Nuts \(=\mathcal{N} \quad\) Sulphites \(=\) Sul Soya \(=\) Soy \(\quad\) Sesame \(=\) Ses \(\quad\) Celery \(=\) Cel \(\quad\) Crustacean \(=\) Cru Eggs \(=E \quad\) Fish \(=F \quad\) Gluten \(=G \quad\) Lupin \(=L \quad\) Milk \(=\) M Molluscs \(=\) Mol \(\quad\) Mustard \(=\) Must Peanuts \(=P\)
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