

THE RESTAURANT

SUNDAY LUNCH

STARTERS

Butternut Squash

Butternut squash veloute, truffle chantilly

Mackerel

Mackerel tartare, cucumber jelly, crème fraîche

Foie Gras

Foie gras & confit duck ballotine, dashi jelly, pickled vegetables

Cauliflower

Beurre noisette roasted cauliflower, hazelnut granola, Bath blue

Chickpea

Chickpea dahl, chilli, coriander and goats' cheese



MAIN COURSE

Roast Sirloin of Beef

Yorkshire pudding, King Edward roast potatoes, seasonal vegetables and red wine jus

Pork

Gloucestershire pork belly & roast fillet, Braeburn apples and crumbled goats' cheese

Cod

Line caught Cornish cod, Uig Lodge smoked salmon, asparagus, peas & broad beans

Tagliatelle

Wild mushroom, rocket & smoked cheese

Ox Cheek

Slow braised ox cheek, truffle cream potato, Bordelaise onions



DESSERTS

Chilled Rice Pudding

Served with poached pears

Treacle Tart with Clotted Cream

Served with clotted cream

Lemon Meringue

Sticky Toffee Pudding

Served with vanilla ice cream

Selection of British Cheeses

Served with celery, grapes, chutney and biscuits

*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.*