

2 COURSES £50

3 COURSES £55

STARTERS

Butternut Squash

Butternut squash veloute, truffle chantilly

Duck

Confit duck ravioli, dashi jelly, ponzu dressing

Mackerel

Mackerel tartar, cucumber jelly, crème fraîche

Black Pudding & Langoustine

Presse of black & white pudding with Braeburn apple. Scottish langoustines & pickled carrots

Chickpea

Chickpea dahl, chilli, ginger, goats cheese and crispy shallot

Cauliflower

Beurre noisette roasted cauliflower, hazelnut granola, Bath blue



MAIN COURSE

Lamb

Roast rump of lamb, slow cooked lamb breast, Mediterranean flavors

Ox Cheek

Slow braised ox cheek, truffle cream potato, Bordelaise onions

Pork

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

Tagliatelle

Wild mushroom, rocket and smoked cheese

Hake

Roast hake, courgette, linguine and crab

Turbot

Line caught Cornish turbot, Uig Lodge smoked salmon, asparagus, peas and broad beans

Chicken

Roast corn fed chicken, Israeli couscous, pickled red onions, mustard fruit



SIDES

Truffle mash £6

Chips £4.50

Red cabbage £4.50

Heritage carrots £4.50

Gem salad, bacon and anchovies £4.50

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.