



À LA CARTE MENU

STARTERS

Scottish Scallop

Hand dived Scottish scallop, serrano ham, roasted cauliflower, watercress, truffle

Confit Rabbit

Confit rabbit, black pudding and pistachio terrine, prune, rabbit liver parfait, toasted brioche

Norfolk Quail

Roasted Norfolk quail breast, pumpkin, savoury granola, sage beurre noisette

Ellenborough Park Salad

Ellenborough Park autumn salad, roasted pear, blue cheese, walnut, maple syrup

Scottish Langoustine

Scottish langoustine, salt baked swede, pickled pear, garlic and rosemary velouté

MAIN COURSE

Wild Seabass

Line caught wild seabass, razor clams, courgette, basil, tomato provençal sauce

Scottish Venison

Loin of Scottish venison, pancetta, hispi cabbage, trompette mushroom

Risotto

Iron bark pumpkin risotto, Lancashire bomb, parsley, pumpkin seed oil

Wild Brill

Line caught wild brill, smoked bacon, grelot onion, ceps, mustard velouté

Duck Breast

Honey roasted Creedy Carver duck breast, apricot, ras el hanout, confit leg pastilla, sweet potato

DESSERTS

Cheesecake

Vanilla cheesecake, blackberries, Williams pear, oat milk ice cream

Millefeuille

Millefeuille of dark chocolate crémeux, orange, passion fruit ice cream

Cheese

Selection of British cheese, truffle honey, black treacle walnut and apricot bread

Fondant

Salted caramel fondant, crème fraîche, Granny Smith apple sorbet

Victoria Plum

Victoria plum, earl grey tea parfait, yoghurt, almond

3 COURSES - £60

*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.*