



## AUTUMN TASTING MENU

### 6 COURSE VEGETARIAN TASTING MENU

#### Cauliflower

Roasted cauliflower velouté,

Wiltshire truffle

*2017 Macon-Villages, Cave de  
L'Aurore, Burgundy, France 125ml*

#### Ellenborough Park Salad

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

*2017 Riesling, Trimbach, Alsace,  
France 125ml*

#### Risotto

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

*2016 Chianti Classico, Da Vinci,  
Tuscany, Italy 125ml*

#### Autumn Vegetables

Honey roasted autumn vegetables,  
goats' curd, cep, savoury granola

*2018 Albarino DO Rias Baixas, Mar de Frades,  
Rias Baixas, Spain 125ml*

#### Cheesecake

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

*NV Asti DOCG, Fontanafredda,  
Piemonte, Italy 125ml*

#### Millefeuille

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

*2014 Cypres de Climens Barsac,  
Chateau Climens, Bordeaux, France 75ml*

### 6 COURSE TASTING MENU

#### Scottish Scallop

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

*2016 Blank Stare, Orin Swift,  
California, USA 125ml*

#### Norfolk Quail

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

*2018 Beaujolais Villages,  
Louis Tête, Beaujolais, France 125ml*

#### Wild Brill

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

*2017 Tokaji Furmint Dry, Patricius,  
Tokaj, Hungary 125ml*

#### Scottish Venison

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

*2016 The Dead Arm Shiraz,  
d'Arenberg, South Australia, Australia 125ml*

#### Cheesecake

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

*NV Asti DOCG, Fontanafredda,  
Piemonte, Italy 125ml*

#### Millefeuille

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

*2014 Cypres de Climens Barsac,  
Chateau Climens, Bordeaux, France 75ml*

#### Cheese

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

(£10 supplement per person)

*2014 LBV Port, Quinta do Crasto, Douro, Portugal 75ml, or  
2008 Tokaji Aszú 6 Puttonyos, Patricius, Hungary, Tokaj 75ml  
(£8 supplement per person)*

£70 PER PERSON

£50 PER PERSON TO INCLUDE WINE FLIGHT

THIS MENU IS TO BE TAKEN BY THE WHOLE TABLE  
LAST ORDER: 21:00

*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.*