



AUTUMNAL SUNDAY LUNCH

STARTERS

Soup

Leek and potato soup, blue cheese, chives

Pig head

Crispy pig head, smoked eel, apple, celeriac, hazelnut

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

MAIN COURSE

Roast Sirloin of Longhorn Beef

Roast beef, yorkshire pudding, carrot and swede, duck fat roast potatoes, red wine gravy

Roast Loin of Welsh White Pork

Roast pork, apple sauce, carrot and swede, duck fat roast potatoes, cider gravy

Risotto

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

Wild Turbot

Line caught wild turbot, smoked bacon, grelot onion, chanterelle mushrooms, mustard velouté

DESSERTS

Lemon Tart

Lemon meringue tart

Crumble

Apple and blackberry crumble, vanilla ice cream

Cheese

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

Fondant

Salted caramel fondant, Cornish clotted cream ice cream

3 COURSES - £35

*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.*