



## À LA CARTE MENU

### STARTERS

#### Oxtail

Braised oxtail, salt baked swede, horseradish ice cream

#### Scottish Scallops

Hand dived Scottish scallops, Jerusalem artichoke, chicken, périgord truffle

#### Heritage Carrots

Charred heritage carrots, harrisa, quinoa, coriander, yoghurt

#### Celeriac Véloute

Celeriac véloute, apple, smoked eel, crispy old spot pork

#### Smoked Salmon

Home smoked organic salmon, Oscietra caviar, buttermilk

### MAIN COURSE

#### Pollock

Steamed line caught pollock, crab, braised fennel, bouillabaisse sauce

#### Fillet & Rib of Beef

Roasted fillet and braised rib of Aberdeen Angus, smoked potato purée, bone marrow sauce  
*This dish is to be shared by two people at a £10 supplement per person*

#### Risotto

Roast cep and parsley risotto, pinenuts, Tunsworth cheese, périgord truffle

#### Wild Turbot

Roasted line caught wild turbot, yukon gold and black pudding terrine, warm tartare sauce

#### Pork Belly & Cheek

Confit belly and braised cheek of old spot pork, turnip, apple, sweet potato purée, cider sauce

### DESSERTS

#### Cheesecake

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

#### Millefeuille

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

#### Cheese

Selection of British cheese, truffle honey, black treacle walnut and apricot bread  
*This dish has a £5 supplement per person*

#### Fondant

Salted caramel fondant, milk sorbet

#### Crème Bruleé

Crème bruleé, toffee jelly, baked apple ice cream

3 COURSES - £65

*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.*