



WINTER TASTING MENU

6 COURSE VEGETARIAN TASTING MENU

Heritage Carrot

Charred heritage carrot, harrisa, quinoa,
coriander, yoghurt

*2015 Haven Pinot Noir, Kooyong,
Victoria, Australia 125ml*

Celeriac Véloute

Celeriac véloute,
apple, hazelnuts, chives

*2018 Brauneberger Juffer Riesling Kabinett, Paulinshof,
Mosel, Germany 125ml*

Risotto

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

*2018 Gavi di Gavi DOCG, Fontanafredda,
Piemonte, Italy 125ml*

Terrine

Yukon gold and artichoke terrine,
swede, spinach, baby vegetables.

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

Cheesecake

Vanilla cheesecake, blackberries,
Williams pear, oat milk ice cream
*2017 Garonelles Sauternes, Lucien Lurton,
Bordeaux, France 75ml*

Millefeuille

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

*2017 Recioto della Valpolicella DOC, Bertani,
Veneto, Italy 75ml*

6 COURSE TASTING MENU

Scottish Scallop

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

*2016 Mannequin, Orin Swift,
California, USA 125ml*

Celeriac Véloute

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

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

Pollock

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

*2016 Wild Sauvignon Blanc, Greywacke,
Marlborough, New Zealand 125ml*

Rib of Beef

Braised rib of Aberdeen angus, smoked potato
purée, bone marrow sauce

*2013 Shannon Mount Bullet, Elgin,
Elgin Valley, South Africa 125ml*

Cheesecake

Vanilla cheesecake, blackberries,
Williams pear, oat milk ice cream
*2017 Garonelles Sauternes, Lucien Lurton,
Bordeaux, France 75ml*

Millefeuille

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

*2017 Recioto della Valpolicella DOC, Bertani,
Veneto, Italy 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
2013 Clos de Paulilles Banyuls Rimage, Domaine Cazes, Languedoc-Roussillon, France 75ml
(£8 supplement per person)*

£75 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.*