

## NIBBLES

£5 EACH

WARM SOURDOUGH BREAD AND BUTTER (G, D)  
MARINATED OLIVES (SUL)  
BABY BALSAMIC ONIONS (SUL)  
COMPRESSED WATERMELON, FETA CHEESE (D)  
CRISPY WHITEBAIT, ANCHOVY & TOMATO SAUCE (G,E,F,SUL)

## SMALL PLATES

GAME TERRINE, CHUTNEY, TOASTED BRIOCHE (G, E, D, SUL)	9
WYE VALLEY GRILLED ASPARAGUS, SESAME, CHILLI, SPRING ONION (SOY, SES, G)	10
MOROCCAN SPICED HUMMUS, CHARRED FLAT BREAD (G, SES, VEGAN)	8
SALT AND PEPPER CALAMARI, SAFFRON AND PARMESAN MAYO (G, E, SUL, D)	10
CHORIZO, RED WINE, PARSLEY (SUL, D, G)	10
SOY GLAZED CONFIT DUCK LEG, PLUM SAUCE, PANCAKES (SOY, SES, G, SUL)	12
SEASONAL SOUP, SOURDOUGH BREAD (PLEASE ASK YOUR SERVER) (G,D)	8
POTTED SMOKED MACKEREL, APPLE, CUCUMBER (F, G, SUL, D)	10
HONEY ROAST HAM, BURRATA MOZZARELLA AND TRUFFLE CROUQUE MADAME (G, D, E)	12
BAKED PORTOBELLO MUSHROOMS, ORANGE, CAPERS, WALNUT (N, SUL)	9

## SALADS

AVAILABLE AS EITHER STARTER OR MAIN COURSE

CLASSIC CHICKEN CAESAR SALAD 9 / 17

(D, E, F, MUST, SUL)

ISLE OF WIGHT TOMATOES, ARTICHOKEs, PEPPERS, PINE NUTS, LEMON OIL 8 / 15

(N, VEGAN)

## LARGE PLATES

SPRING PEA RISOTTO, TOASTED PINE NUTS, PITCHFORK CHEDDAR, ROSEMARY OIL (D, N)	16
GRILLED CHICKEN CLUB SANDWICH, SKINNY FRIES (G, D, E, MUST, SUL)	14
BEER BATTERED FISH & CHIPS, PEAS, TARTAR SAUCE (G, F, E, SUL, MUST)	18
WELSH WAGYU BEEF BURGER, STREAKY BACON, SMOKED CHEDDAR, SKINNY FRIES (D, E, G, SUL)	18
CORNISH SEA BREAM, BABY POTATOES, WILD GARLIC, ASPARAGUS, BROWN SHRIMP BUTTER (SUL, F, D, CRUST)	24

## TO SHARE

WALNUT & CRANBERRY BAKED CAMEMBERT, CRUSTY BREAD 18

(G, D, SUL, N)

### CHEESE AND CHARCUTERIE BOARD

(D, SUL, G)

SERVED WITH OLIVES, BALSAMIC ONIONS, SUN BLUSH TOMATOES,  
CHUTNEY, SOURDOUGH BREAD

SELECTION OF 4 / SELECTION OF 8

14

24

CRACKERS (SUPPLEMENT-3)

SALAMI NAPOLI/ PROSCIUTTO HAM/ BRESAOLA/ CHORIZO

PITCHFOLK CHEDDAR / PERL WEN/ OXFORD BLUE/ RAGSTONE

*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.*

Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C Crustacean = Cru Eggs = E Fish = F  
Gluten = G Lupin = L Dairy = D Molluscs = M Mustard = Must Peanuts = P  
Vegetarian = V Vegan = Ve

# FROM THE GRILL

SERVED WITH TRIPLE COOKED CHIPS, TOMATO, WATERCRESS, BÉARNAISE SAUCE

10OZ HAMPSHIRE BREED PORK CHOP 20  
(D, SUL, E)

8OZ 42 DAY DRY AGED SIRLOIN 32  
(D, SUL, E)

## SANDWICHES

SERVED UNTIL 6PM

ALL SERVED WITH DRESSED MIXED LEAVES AND POTATO CRISPS

CHEDDAR CHEESE & PICKLE 9  
(D, SUL, G)

FREE RANGE EGG AND CRESS 9  
(D, G, E, MUST)

HONEY ROAST HAM, APPLE CHUTNEY 9  
(G, D, SUL)

SCOTTISH SMOKED SALMON, CREAM CHEESE, CUCUMBER 11  
(D, G, F)

## SIDES

TRIPLE COOKED CHIPS 5

SKINNY FRIES 5

PARMESAN AND TRUFFLE FRIES (D) 6

ONION RINGS (G, SUL) 5

HONEY GLAZED CHANTENAY CARROTS (D) 5

CAESAR SALAD (F, G, D, E, MUST, SUL) 5

TENDERSTEM BROCCOLI (D) 5

BUTTERED BABY POTATOES (D) 5

GREEN LEAF SALAD, MUSTARD DRESSING (MUST, SUL) 5

## DESSERTS

STICKY TOFFEE PUDDING, VANILLA ICE CREAM 8  
(D, SUL, E, G)

LEMON TART, RASPBERRIES, SEASONAL SORBET 9  
(D, G, E, N)

COCONUT RICE PUDDING, CONFIT PINEAPPLE, MANGO SORBET 8  
(G, D, SUL)

SELECTION OF ICE CREAM SORBETS 8  
(D)

SELECTION OF BRITISH CHEESE, QUINCE, GRAPES, CRACKERS 15  
(D, G, N, SES)

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