

# DINNER MENU

(18:30 to 21:30)

## STARTERS

Mackerel, tomato, cucumber, caper 14 (F, Sul, M)

Wood pigeon, carrot, mushroom, buttermilk, walnut 15 (M, N, Sul, Cel)

Waye Valley asparagus, duck egg, goats cheese, hazelnut, black garlic, maple 15 (E, M, N, Sul)

Roasted Orkney scallops, pork belly, soy, water melon, lime, sesame 26 (Mol, Soy, G, Sul, Ses)

## MAIN COURSE

Pea risotto, wild mushroom, Pitchfork cheddar, rosemary, pine nut 22 (N, M, Cel)

Plaice, fennel, cauliflower, saffron, grape, mussel 32 (F, Mol, Sul, Cel, M, Crust)

Stone bass, wild mushroom, broad beans, rainbow chard, brown shrimp 32 (F, Crust, M, G, Sul, Cel)

Duck, blackberry, white asparagus, white onion, Pedro Ximenez 34 (E, G, Sul, Cel, M)

## FROM THE GRILL

Welsh wagyu beef burger, streaky bacon, smoked cheddar, fries 22 (G, E, M, Sul, Must)

10oz free range pork chop cutlet 25

8oz 21 day dry aged sirloin 36

*Served with confit plum tomato, Roquette & Portobello mushroom (M)*

Sauces

Peppercorn 3 (Sul, M, Cel) Béarnaise 3 (Sul, M, E) Red wine 3 (Sul, Cel)

## SIDES

Skinny fries 5 / Triple cooked chips 6 / Truffle & parmesan fries 7 (M)

Tender stem broccoli 5 (M) / Baby potatoes 5 (M)

Caesar salad 6 (G, F, M, E, Must, Sul) / Beef tomato salad 6 (Sul)

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 Milk = M Molluscs = Mol Mustard = Must Peanuts = P*

# TAPAS DINNER MENU

(18:30 to 21:30)

## NIBBLES

Olives 6 (Sul) / Balsamic onions 6 (Sul) / Sourdough bread & butter 6 (G, M)

## MEAT

Pressed ham hock, piccalilli 8 (Sul, Must)

Iberico ham croquettes, apple chutney 9 (G, E, M, Sul, Must)

Lamb belly, chic pea, ras el hanout 12 (M, Cel, Sul)

Confit duck leg, orange, green beans, hazelnut 10 (N, Sul)

## FISH

Crispy whitebait, tartar sauce 8 (F, G, E, Must, Sul)

Smoked mackerel, apple, cucumber, gem lettuce 9 (Sul, F)

Salt & pepper calamari, lime & coriander mayo 10 (E, G, Mol, Must, Soy)

Wasabi & soy tuna, chilli, spring onion 12 (F, Soy, G, Ses)

## VEGETABLE

Seasonal soup, sour dough bread 8 (M, G, Cel)

Moroccan spice hummus, focaccia croutons 8 (G, Ses)

Isle of white tomato, burrata, basil, balsamic 9 (Sul, M)

Soy glazed tofu, edamame, chilli, sesame 10 (Soy, G, Ses)

## TO SHARE

Honey, truffle & walnut baked camembert, apple chutney, focaccia crotons 24 (G, M, Sul, Must)

Cheese and charcuterie board 30 (M, Sul, G, Must)

Olives, balsamic onions, sun blush tomatoes, chutney, sourdough bread

Salami Napoli, Prosciutto ham, Bresaola, Chorizo

Manchego, burrata, gorgonzola

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# DESSERT MENU

Sticky toffee pudding, vanilla ice cream 10

(G, M, E)

Blackberry panna cotta, oat milk ice cream, flapjack tuille 12

(G, M, E)

Warm banana & chocolate cake, caramel custard,  
dark chocolate ice cream 12

(G, M, E)

Roasted spiced pineapple, coconut sorbet, wild rice 12

(vegan)

Selection of ice creams & sorbets 8

(M)

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# CHEESE MENU

Selection of British cheese, quince chutney, grapes, crackers 18

(M, G, E, N, Sul, Must)

## Ragstone

Creamy goat cheese from Herefordshire, young 2 to 3 weeks old keeping a light acidity typical of most goat cheese.

Pasteurised, traditional rennet.

## Pitchfork cheddar

One of the most recently created classic cloth bound cheddar's slowly matured for 10 months with earthy aromas & some spicy notes.

Unpasteurised, traditional rennet.

## Perl Wen

From Caws Cenarth dairy in western Wales, made by second the generation of Adams family using their own organic milk, buttery flavour within a rich ivory paste under a thin bloomy rind. Pasteurised, vegetarian.

## Oxford Blue

Semi hard blue veined cow's milk cheese, 2 to 3 months matured, yet creamy with a very long tasting salty & spicy flavour.

Pasteurised, vegetarian rennet.

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