

LUNCH MENU

(12:30 to 14:30)

SALADS

Classic chicken Caesar salad 10 / 18 (G, F, M, Sul, Must, E)

Feta Nicoise salad 10 / 18 (E, M, Sul)

LARGE PLATES

Wild mushroom tagliatelle, sun blushed tomatoes, basil, pine nut 18 (G, M, E, N)

Chicken club sandwich, skinny fries 20 (G, M, E, Must, Sul)

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

Crispy beer battered haddock, triple cooked chips, peas, tartar sauce 24 (F, G, E, Must, M, Sul)

SANDWICHES

Available on white, granary or sourdough bread, served with potato crisps and green leaf salad

Free range egg & cress 10 (G, M, E, Must)

Wiltshire cured ham, apple chutney 12 (Sul, Must, G, M)

Moroccan spiced hummus, tomato, baby gem 10 (Ses, M, G)

Oak smoked salmon, cream cheese 14 (F, M, G)

Roasted sirloin of beef & horseradish 15 (Must, E, M, G, Sul)

SIDES

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

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

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

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 LUNCH MENU

(12:30 to 14:30)

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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