



À LA CARTE MENU

STARTERS

Celeriac Velouté

Celeriac velouté, crispy Welsh white pork, smoked eel, hazelnut, granny smith apple

Confit Rabbit

Confit rabbit, black pudding and pistachio terrine, prune, rabbit liver parfait, toasted brioche

Steak Tartare

Tartare of Welsh wagyu beef, pickled onion, confit duck yolk

Heritage Carrots

Roasted heritage carrots, harissa, yoghurt, coriander, quinoa

Scottish Scallops

Hand dived scallops, confit chicken wing, roasted cauliflower, watercress, périgord truffle

MAIN COURSE

Squab Pigeon

Roast squab pigeon breast, pickled red cabbage, walnut, pear, parsnip, bitter chocolate

Fillet of Beef

Fillet of longhorn beef, périgord truffle, brioche, celeriac, maple, Madeira sauce

This dish is to be shared by two people at a £10 supplement per person

Risotto

Ironbark pumpkin risotto, Bath blue, parsley, pumpkin seed oil

Gigha Halibut

Roasted Gigha halibut, smoked bacon, onion, cep velouté

Duck Breast

Honey roasted Creedy Carver duck breast, dates, ras el hanout, confit leg pastilla, sweet potato

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 is 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.*