

Ellis's Restaurant

Evening Menu

Nibbles

Mixed Olives **Vg, Su**
£3.00

Freshly Baked Ciabatta Bread **G, Su**
Served with olive oil and balsamic vinegar
£3.50

Freshly Baked Garlic Ciabatta **G, M**
Optional cheese add £1
£3.50

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To Start

Soup of the Day **G, C, Vg**
Served with rustic bread
£5.95

Hot Smoked Salmon & Crab Mayonnaise **Cr, F, E, Mu, G**
Served with baby leaves
£9.95

Tempura Tiger Prawns **Cr, G, S**
Served soy dressed carrot and bean salad
£8.95

Scorched Goats Cheese **N, M**
Served pesto dressed wild rocket
£7.50

Mediterranean Vegetable Tian **Vg, G**
Served crostini and dressed leaves
£6.95

To Follow

Chargrilled Fillet Steak with Truffle Fries C, Mu, M

Served with confit tomatoes, mushroom and peppercorn sauce
(Please note, if ordering from our inclusive menu, add an £8 supplement)

£34.95

Chargrilled Ribeye Steak with Truffle Fries C, Mu, M

Served with confit tomatoes, mushroom and peppercorn sauce
(Please note, if ordering from our inclusive menu, add an £5 supplement)

£28.95

Greenwoods Chicken Kiev M, G

Served with Lyonnaise potatoes and green beans

£18.50

Pan Seared Seabass F, M, Cr

Served with herb crushed new potatoes, tender stem broccoli and caper & prawn butter sauce

£22.95

Rump of Lamb M, Su

Served with fondant potato, green beans and a red wine reduction

£22.95

Butternut Squash and Asparagus Risotto M

Served with truffle oil

Also available as a vegan option, please notify on ordering.

£14.95

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Side Orders

Mixed Leaf Salad £3.50 **Mu**

Butter Glazed Carrots £3.50 **M**

Truffle infused fries £6.50 **G, M**

Buttered New Potatoes £3.50 **M**

Fine Green Beans £3.50 **M**

To Finish

Raspberry and White Chocolate Cheesecake **M, G, E**

Served with Raspberry Coulis & Meringue

£7.00

Hot Chocolate Fondant **N, E, M, G**

Served with summer berries and vanilla ice cream

(Please allow 15 minutes cooking time)

£7.00

Maple Roasted Fruits **Vg**

Served with sorbet

£7.00

Sticky Toffee Pudding **E, G, M, Su**

Served with vanilla ice cream

£7.00

Artesian Cheese Selection **C, M, Su, G**

Served with grapes, biscuits and homemade chutney

(3 cheeses included, £3 per cheese thereafter)

£9.50

Whilst every care has been taken to avoid cross-contamination, some desserts may contain traces of nuts, please speak to a member of staff.

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Speciality Teas and Coffees

From £4.00 each

Cappuccino

Espresso

Double Espresso

Latte

Macchiato

English Breakfast Tea

Speciality Teas

Milk alternative available

Vg = Vegan

Allergen Key E = Egg, G = Gluten, M = Milk, Su = Sulphites N = Nuts, C = Celery, F = Fish, Cr = Crustaceans, Mu = Mustard, S = Soya, Se = Sesame

Prices include VAT

Service is not included

While every care is taken in our kitchen to ensure this information is correct some ingredients may change. If you have a life-threatening allergy, or are hypersensitive to any ingredients, please inform a member of our team prior to ordering.