

Ellis's Restaurant

Evening Menu

Nibbles

Mixed Olives **Vg, Su**
£3.50

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, S, Vg**
Served with rustic bread
£6.95

Hot Smoked Salmon & Crab Mayonnaise **F, Cr, G, E, S, Su, Mu**
Served with mixed leaf & crostini
£12.00

Confit Pressed Pork Belly **M, Su, Mu, C, Mo**
Served with pan fried scallops, parma ham crumb, burnt apple puree and calvados jus
(Please note, if ordering from our inclusive menu, add a £3 supplement)
£13.50

Truffled Goats Cheese Bon Bons **G, M, S, Su, Mu, C, E**
Served with tomato chutney and crostini
£9.95

Tenderstem and Stilton Tart **G, Su, M, E, C, Mu, S**
Served with red onion chutney and crispy kale
£8.50

To Follow

Chargrilled Fillet Steak with Triple Cooked Chips C, Mu, M, G

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

£39.95

Chargrilled Ribeye Steak with Triple Cooked Chips C, Mu, M, G

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

£34.95

Confit Duck Leg Mu, C, Su

Served with chorizo and mixed bean cassoulet & crispy kale

£25.00

Fish of the Day F, M, Cr, Su, E, Mu, C

Served with salt and vinegar potatoes, purple sprouting and lovage mayonnaise

£25.00

Roasted Rump of Lamb M, Su, Mu, C

Served with fondant potato, pea puree, minted crushed peas and a red wine reduction

£27.95

Wild Mushroom Risotto Su, C, Mu, M

Served with parmesan cream & truffle oil

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

£14.95

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Side Orders

Mixed Leaf Salad £4.50 **Mu, Su**

Truffle infused fries £6.50 **G, M, Su**

Fries £4.50 **G**

Buttered New Potatoes £4.50 **M**

Parmesan Creamed Spinach £6.50 **M, Su**

To Finish

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

Served with summer berries and vanilla ice cream
(Please allow 15 minutes cooking time)

£9.50

Vegan Chocolate & Passionfruit Tart **G, S**

Served with vegan vanilla ice cream

£9.00

Crumble of the Day **M, E, G**

Served with crème anglaise

(Available gluten free, please notify on ordering)

£9.00

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

Served with caramel sauce and vanilla ice cream

£9.00

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

Served with grapes, biscuits and homemade chutney
(3 cheeses included, £3 per cheese thereafter)

£11.50

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 £4.50 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, Mo = Mollusc**

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.