



Ellis's Restaurant Lunch Menu

GREENWOODS

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Hotel & Spa

1 Course - £17.95

2 Courses - £25.00

3 Courses - £33.95

To Start

Soup of the Day **G, Mu, C**

Served with rustic bread

Herb Infused Cornish Crabcake **E, M, Mu, C, Cr**

Served with sauce gribiche and baby leaves

Tomato and Goats Cheese Tartlet **Mu, C, Su, G, M, E**

Served with red onion chutney

Parma Ham Wrapped Halloumi **G, E, M, Su, Mu, C**

In crispy herb crumb, wild rocket

To Follow

Classic Coq au Vin **Mu, C, Su, M**

Served with garlic mashed potatoes and chantenay carrots

Smoked Horseshoe Gammon **Mu, C, G, E, Su**

Served with local free-range eggs and fries

Pan Roasted Wild Seatrout **Mu, C, F, Su**

Served with herb crushed new potatoes, green beans and citrus dressing

Roasted Mediterranean Vegetable Risotto **Mu, C, Su, M**

Served with parmesan and wild rocket

To Finish

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

Served with vanilla ice cream

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

Served with caramel sauce & vanilla ice cream

'Deconstructed' Eton Mess **E, M, Su**

served with crushed meringue, raspberry textures & Chantilly cream

Warm Chocolate Brownie **G, M, E, Su**

Served with Salted Caramel Ice Cream

Side Orders

Mixed Leaf Salad £4.95 **Mu, C**

Buttered New Potatoes £4.95 **M**

Fries £5.50 **G**

Truffle Infused Fries with Parmesan Cheese £7.50 **G, M, Su**

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.