Ellis's Restaurant Evening Menu

Nibbles

Freshly Baked Ciabatta **G**, **Su**, **S**Served with oils and aged balsamic
£3.50

Freshly Baked Garlic Ciabatta **G**, **Su**, **S**, **M** Served with balsamic glaze – add cheese for £1.50 £4.50

Mixed Olives **Su** £3.95

(Please note nibbles are not included on our inclusive package)

To Start

Soup of the Day **G**, **C**, **S**, **Mu**, **Vg**Served with rustic bread
£6.95

Goats Cheese Bon Bons G, M, S, Su, Mu, C, E, Se Served with red onion chutney and crostini £9.95

Slow Braised Pork Belly **M, Su, Mu, C, Mo**Served with burnt apple puree, parma ham crumb and calvados jus
£11.95

King Prawns **G, M, Cr, Su, Mu, C**Sautéed in a chilli butter on brioche topped with fresh coriander (Please note, if ordering from our inclusive menu, add a £3 supplement)
£14.95

Roasted Vegetable Tian **F, Cr, G, E, S, Su, Mu** Served with tomato chutney & crostini £9.95

To Follow

Fillet of Pork Medallions Mu, C, Su, M

Served with tarragon sauce, sauteed new potatoes and seasonal vegetables £25.95

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

Served with crushed herb potatoes, seasonal vegetables and beurre blanc $\pounds 25.95$

Roasted Rump of Lamb M, Su, Mu, C, E, G

Served with fondant potato, seasonal vegetables and a redcurrant jus (Please note, if ordering from our inclusive menu, add a £3 supplement) £28.95

Wild Mushroom Risotto Su, C, Mu, M

Served with parmesan cream & truffle oil Also available as a vegan option, please notify on ordering $\pounds 14.95$

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

Served with confit tomatoes, mushroom (Please note, if ordering from our inclusive menu, add a £9 supplement) $\pounds 34.95$

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

Served with confit tomatoes, mushroom (Please note, if ordering from our inclusive menu, add a £14 supplement) £39.95

Add a Steak Sauce for £2.00

Peppercorn - Mushroom - Blue Cheese

Side Orders

Ciabatta and Oils G, Su, S	£3.50	Fries G	£ 4.50	Green Beans M	£4.50
Mixed Olives Su	£3.95	Buttered New Potatoes M	£4.50	Chantenay Carrots M	£4.95
Mixed Leaf Salad Su	£4.50	Garlic Ciabatta G, M, S	£4.50	Truffle infused fries G , M , Su	£ 7.50

To Finish

Chocolate and Orange Vegan Tart **Vg**, **G**, **S**, **Su**Served with vegan vanilla ice cream
£9.00

Mango Cheesecake **M, E, Su**Served with pineapple and mint salsa, Chantilly cream
£9.00

Lemon Tart **E**, **G**, **M**, **Su**, **S**Served with raspberry sorbet
£9.00

'Baileys' Chocolate Mousse N, E, M, G Served with salted caramel sauce and shortbread £9.50

Artisan Cheese Selection C, M, Su, G

Served with grapes, biscuits and homemade chutney (Please note, if ordering from our inclusive menu, add a £3 supplement) £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.

* * * *

Speciality Teas and Coffees - From £4.50

Cappuccino Latte English Breakfast Tea
Espresso Macchiato Speciality Teas

Double Espresso

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.