

Ellis's Restaurant

Evening Menu

Nibbles

Freshly Baked Ciabatta G, Su, S

Served with oils and aged balsamic

£5.00

Freshly Baked Garlic Ciabatta G, Su, S, M

Served with balsamic glaze - add cheese for £1.00

£6.00

Mixed Olives Su

£4.95

(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

£9.95

Goat's 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

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 G, S, Su, Mu, C

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
£25.95

Roasted Rump of Lamb M, Su, Mu, C

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
£14.95

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

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

Chargrilled Fillet Steak with Triple Cooked Chips C, Mu, 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 **Su, M** - Mushroom **Su, M** - Blue Cheese **Su, M**

Side Orders

Ciabatta and Oils G, Su, S	£5.00	Fries G	£5.50	Green Beans M	£4.50
Mixed Olives Su	£4.95	Buttered New Potatoes M	£4.50	Chantenay Carrots M	£4.95
Mixed Leaf Salad Su	£4.50	Garlic Ciabatta G, M, S	£6.00	Truffle infused fries G, M, Su	£7.50

To Finish

Chocolate and Passionfruit Vegan Tart **Vg, 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 **E, M, G, S**

Served with salted caramel sauce and shortbread

£9.50

Artisan Cheese Selection **C, M, Su, G, S**

Served with grapes, biscuits and homemade chutney

(Please note, if ordering from our inclusive menu, add a £3 supplement)

£12.50

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

Cappuccino

Espresso

Americano

Latte

Mocha

Flat White

English Breakfast Tea

Speciality Teas

Decaf Tea/Coffee

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.