Ellis's Restaurant Evening Menu

Nibbles

Freshly Baked Ciabatta Served with oils and aged balsamic £5.00

Freshly Baked Garlic Ciabatta Served with balsamic glaze - add cheese for £1.00 £6.00

> Mixed Olives £4.95

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

To Start

Soup of the Day Served with bread roll £9.95

Goat's Cheese Bon Bons Served with red onion chutney, rocket and crostini £9.95

Slow Braised Pork Belly

Served with roasted pistachio and hazelnut crumb, burnt apple puree and calvados jus £11.95

Mediterranean Vegetable Tart Gluten Free, made with mozzarella cheese, served with piccalilli and mixed leaves £9.95

Tiger Prawns

Sautéed in chilli-garlic butter, served on toasted brioche topped with fresh coriander (Please note, if you're on our inclusive menu, there is a £3 supplement) £14.95

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 lifethreatening allergy, or are hypersensitive to any ingredients, please inform a member of our team prior to ordering.

To Follow

Salmon Fillet

Served with crushed new potatoes, rainbow chard, French beans, prawn & herb butter sauce $\pounds 25.95$

Roasted Rump of Lamb

Served with fondant potato, Mediterranean vegetables and veal jus (Please note, if ordering from our inclusive menu, add a \pounds 3 supplement) \pounds 28.95

Wild Mushroom & Butternut Squash Risotto (ve) Served with sautéed wild mushroom and truffle oil £14.95

Chargrilled Ribeye Steak with Triple Cooked Chips

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

Chargrilled Fillet Steak with Triple Cooked Chips Served with mushroom, confit tomatoes and peppercorn sauce (Please note, if ordering from our inclusive menu, add a £14 supplement) £39.95

Side Orders

Ciabatta and Oils	£5.00	Fries	£5.50	Garlic Ciabatta	£6.00
Mixed Olives	£4.95	New Potatoes	£4.50	Green Beans	£4.50
Mixed Leaf Salad	£4.50	Cheesy Garlic Ciabatta	£7.00	Truffle fries	£ 7.50

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 lifethreatening allergy, or are hypersensitive to any ingredients, please inform a member of our team prior to ordering.

To Finish

Brioche bread and Butter Pudding (v) Meringue, Rum and Raisin ice cream £9.00

Poached Pears (ve) Granola, orange biscotti, vegan caramel, vanilla ice cream £9.00

Invisible Apple Cake (v) Layered apples, cinnamon ice cream, toffee sauce, crushed meringue £10.00

Blackberry Parfait (v) Chantilly cream, cinnamon crumb, cremeux, poached apples, raspberry coulis £10.00

Hot Chocolate Fondant

(Please allow 15-minute cooking time) Vanilla bean ice cream, seasonal berries, chocolate soil (Please note, if ordering from our inclusive menu, add a £3 supplement) £12.00

Cheese Selection

Somerset Brie, Black Bomber Cheddar, Oxford Blue, celery, figs, onion marmalade, crackers, grapes (Please note, if ordering from our inclusive menu, add a £4 supplement) £12.95

Selection of Ice Creams and Sorbets

(Three scoops from the following: Vanilla, Strawberry, Chocolate, Honeycomb, Clotted Cream, Salted Caramel, Blackcurrant, Raspberry, Lemon, Mango & Passion Fruit, Blood Orange) £6.00

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 Espresso Americano Latte Mocha Flat White English Breakfast Tea Speciality Teas Decaf Tea/Coffee

Milk alternatives available

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 lifethreatening allergy, or are hypersensitive to any ingredients, please inform a member of our team prior to ordering.