



Ellis Restaurant

NIBBLES

- Smoked Almonds £6
- Bread and Oils £ 5
- Marinated Olives £6
- Garlic Ciabatta £7
- Cheesy Garlic Ciabatta £8

STARTERS

Soup of the Day (VE) £9
Crostini, pea shoots, herb oil


Beetroot Salad (VE) £10
Orange, roasted walnuts, chicory, beetroot gel, crostini,
micro herb salad

Goat's Cheese Mousse (V) £11
Pear, crushed walnuts, pomegranate seeds, fig,
beetroot gel, micro herb salad

Pan-fried King Prawns £12
Toasted sourdough, chilli garlic butter, avocado, mango,
lemon, micro herb salad
(Please note, for inclusive package guests, add £5.00 supplement)

Roasted Pork Belly £12
Apple, parsnip, cauliflower, watercress salad, jus

Prices include VAT at 20%.
Service charge is not included.
Some of our dishes may contain traces of nuts.
Please make your server aware of any allergies and dietary requirements before ordering.
Menu subject to change.





GRILLS

Fillet 227g £43

(Please note, for inclusive package guests, add £25 supplement)

Rib eye steak 227g £38

(Please note, for inclusive package guests, add £20 supplement)

All grills served with flat mushroom, grilled tomatoes and a choice of red wine jus, garlic butter or peppercorn sauce.

MAINS

Crispy Duck Leg £27

Layered potato, sweet potato puree, crispy kale, roasted onion, jus

Pan-fried Sea Bass £29

Cauliflower, new potatoes, sauteed greens, broccoli, salsa verde

Beef Cheek Bourguignon £32

Baby onions, button mushroom, creamy mash, watercress

Roasted Chicken Breast £26

Potato terrine, spinach, cauliflower, grilled onions, heritage carrots, truffle jus

Lamb Rump £34

Fondant potato, Roscoff onion, stem broccoli, smoked ratatouille, pea puree, thyme jus

(Please note, for inclusive package guests, add £8.00 supplement)

Porcini Mushroom Ravioli £18

Marinated mushroom, Parmesan cream, sage, rocket leaves

Spiced Cauliflower (VE) £16

Cauliflower, spinach, harissa, charred stem broccoli, sumac dressing

SIDES

Seasonal Vegetables £6 | French Fries £6

Creamed Mash £6 | Stem Broccoli £6

Mixed Salad £5 | New Potatoes £6

Truffle Parmesan fries £8

Caesar Salad £7

Onion Rings £5


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DESSERTS

Hot Chocolate Fondant £12.00

(Please allow 15-minute cooking time)

Honeycomb ice cream, Biscoff textures, berries
(Please note, for inclusive package guests, add £3 supplement)

Caramel Apple Slice (VE) £10.00

Poached cinnamon apples, vanilla cream, caramel, apple crisp,
salted caramel ice cream

Banoffee Bread & Butter Pudding £9.00

Caramelised bananas, toffee sauce, vanilla ice cream

Deconstructed Black Forest £10.00

Chocolate sponge, Chantilly cream, berries, ganache,
dark chocolate soil, cherry clotted cream ice cream, blackcurrant
sorbet

Affogato £9.00

Vanilla ice cream, espresso, Amaretti biscuits, Biscoff crumb
(add a shot of liqueur from £5, add another shot of espresso £3.80)

Selection of British Cheeses £12.95

Mature Cheddar, Brie, Oxford Blue, celery, figs,
red onion marmalade, crackers, grapes
(Please note, for inclusive package guests, add £4 supplement)

Selection of Ice Creams and Sorbets £6

Ice creams: Vanilla, Strawberry, Chocolate, Clotted Cream, Honeycomb,
Cherry & Clotted Cream, Coconut (VE), Salted Caramel (VE)
Sorbets: Blood Orange, Blackcurrant, Lemon,
Mango & Passionfruit, Raspberry

HOT DRINKS

Cafetiere £4.50 | Americano £4.50
Espresso £ 3.80 | Latte £4.50
Hot Chocolate £4.50 | Mocha £4.95
Tea £4.50

(Decaffeinated and Milk Alternatives available)

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