



EALING PARK TAVERN

PUB & BREWERY

Starters

- Yellow tomato gazpacho, basil, green olives £5
- Summer vegetable salad, goat's curd, cumin, lemon £6.50
- Iron Age pork terrine, garden salad, hazelnuts £6.50
- Crispy rabbit, confit egg yolk, smoked eel, tarragon £7.50
- Mackerel tartare, sorrel, lemon, cucumber £7
- Half pint/pint o' prawns, mayonnaise £7.50
- Dorset crab salad, brown crab mayonnaise, kohlrabi, apricots, almonds £9.50
- Half dozen Jersey rock oysters, shallot vinaigrette £13.50

Mains

- Spinach tortellini, asparagus, Stinking Bishop, hazelnuts £12
- Sautéed gnocchi, peas and broad beans, Berkswell cheese, sunflower seeds £12.50
- Long Arm 'IPA OK' battered fish and chips, mushy peas, tartare sauce £14.50
- Brixham hake, chargrilled courgettes, gremolata, almond crust £17
- Steamed Cornish mussels, smoked tomatoes, spring onions, chilli, hand cut chips £17.50
- Pie of the day, mash, gravy £14.50
- Rib 'n' shin burger, triple cooked chips, harissa mayo £12.50
- Roast breast of guinea fowl, smoked leg, pickled mustard seeds, summer beans £17
- Gressingham duck breast, sautéed gizzards, pickled cherries, black pepper £19
- Rare breed steaks, mushroom ketchup, bone marrow and green peppercorn butter, triple cooked chips**
 - 35 day aged, 250g Cumbrian hanger steak £22
 - 45 day aged, 450g Shorthorn rib of beef £26

*All our fish is responsibly sourced and wherever possible, purchased from British fishing ports.
We source our ingredients from British rare breed farmers, artisan producers and regional cheese makers.*

Sides £3

- Runner beans, shallots, crème fraîche / Ratatouille
- Cornish new potatoes, mint and lemon / Triple cooked chips / French fries
- Mixed leaf and herb salad, rapeseed oil

Puddings £5

- Gooseberry Mess
- Sticky toffee pudding, butterscotch
- White chocolate mousse, pistachio cake, raspberries
- English strawberries, poached rhubarb, elderflower, shortbread
- Yellow peach soup, white peaches, vanilla, lemon verbena ice cream
- Homemade ice creams and sorbets

British cheese board, biscuits, fruit chutney (£7.50 or £14 for two)

- Westcombe Cheddar**, Somerset (firm, cow's milk, unpasteurised)
- Burwash Rose**, Sussex (semi-soft, cow's milk, unpasteurised)
- Tunworth**, Hampshire (soft, cow's milk, pasteurised)
- Cashel Blue**, Ireland (blue, cow's milk, pasteurised)