



EALING PARK TAVERN

PUB & BREWERY

GROUP DINING MENU

Starters

Yellow tomato gazpacho, basil, green olives
Summer vegetable salad, goat's curd, cumin, lemon
Iron Age pork terrine, garden salad, hazelnuts
Dorset crab salad, brown crab mayonnaise, kohlrabi, apricots, almonds

Mains

Sautéed gnocchi, peas and broad beans, Berkswell cheese, sunflower seeds
Brixham hake, chargrilled courgettes, gremolata, almond crust
Roast breast of guinea fowl, smoked leg, pickled mustard seeds, summer beans
Gressingham duck breast, sautéed gizzards, pickled cherries, black pepper

*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

Gooseberry Mess
Sticky toffee pudding, butterscotch
White chocolate mousse, pistachio cake, raspberries
English strawberries, poached rhubarb, elderflower, shortbread
British cheese board, biscuits, fruit chutney (£7.50 or £14 for two)

Set menu @ £24 per person for two courses / £28 per person for three courses excluding side orders and cheese

All prices include VAT. An optional 12.5% gratuity will be added to the final bill
For full allergen information please ask for the manager
Ealing Park Tavern, 222 South Ealing Road London W5 4RL
www.ealingparktavern.com www.etmgroup.co.uk