

## Sunday Menu

### 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

## **Roasts and Joints**

45 day aged Cumbrian Shorthorn beef, creamed horseradish £16.50 Slow roast Middle White pork belly, crackling, apple sauce £16.50
Half or whole Suffolk chicken, thyme stuffing, bread sauce, pigs in blankets £16 / £32
FOR FOUR: 12 hour slow roast West Devon lamb shoulder, mint jelly £65
FOR FOUR: 45 day aged Cumbrian Shorthorn beef rump, creamed horseradish £65
(all served with duck fat roast potatoes, Yorkshire puddings, roasted roots, greens and gravy)

#### Mains

Spinach tortellini, asparagus, Stinking Bishop, hazelnuts £12 Sautéed gnocchi, peas and broad beans, Berkswell cheese, sunflower seeds £12.50 Brixham hake, chargrilled courgettes, gremolata, almond crust £17 Steamed Cornish mussels, smoked tomatoes, spring onions, chilli, hand cut chips £17.50

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, Burwash Rose, Tunworth, Cashel Blue

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports and day boats in Lyme Bay 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