



ELLSWORTH KITCHEN

Evening Menu

Starters

Farmhouse Black Pudding, Ham Hock, Smoked Bean Hash,
Poached Egg & Bourbon Glaze (GF/DF) £7.50

Golden Beetroot & Mature Cheddar Tartlet, Piccalilli,
Baby Watercress (VE option available) £6.95

Roasted Butternut Squash & Sage Velouté, Toasted Pumpkin Seeds (GF/DF) £5.00

Seared Wood Pigeon, Candid Beetroot, Cumin Carmel Walnuts
Yorkshire Blue Cheese (GF) £8.25

Crab hummus, Crispy Onions, Garlic & Coriander Pitta Chips £7.95

Mains

Warm Salad Of Roasted Cauliflower, Rose Harissa, Chickpea, Lemon,
Cashew Nut & Coriander Dressing (GF/VE) £14.95

Wild Mushroom Gnocchi, Spinach, Gorgonzola Cheese, Toasted Cashew Nuts, Crispy
Kale (VE Option) £12.95

Pork Belly, Black Pudding, Creamed Savoy Cabbage, Mustard Potatoes,
Sage & Onion Jus (GF) £17.95

Herb Crusted Cod Fillet, Citrus Crushed Potatoes, Cabbage & Salsa Verde (GF) £18.95

Slowly Cooked Duck Leg & Roasted Breast, Braised Red Cabbage, Crushed Artichoke,
Prune & Orange Sauce (GF) £21.95

Pan Roasted Onglet Steak, Rosemary Fries, Rocket & Parmesan Salad with Truffle &
Balsamic Dressing, Peppercorn Sauce £22.95 (GF)

Sweets £6.95

Apple & Blackberry Crumble, Vanilla Custard (GF)

Christmas Infused Panna Cotta, Cranberry & Orange Compote, Shortbread Biscuit

Chocolate Millie - Feuille; Rich Chocolate Ganache Layered with Crispy Pastry,
White Chocolate Bon Bon

Poached Pear in Spiced Red Wine, Vanilla Ice Cream, Mulled Wine Jelly (GF)

Warm Apple, Cranberry & Cinnamon Parcel, Vanilla Ice Cream (DF)

Artisan & Farmhouse Cheese's menu available

Please notify a member of the team of any allergies or dietary requirements
To adhere to government regulation, last drinks orders are 10pm

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