

ALDWYN'S

at Ellerslie

ALL DAY DINING

Monday to Saturday 12noon - 6pm

STARTERS

Soup of the day with bread and butter (V) - 6.50

House cured salmon fillet, pickled cucumber & radish salad, beetroot puree & parsley oil – 8.50

Potted chicken liver parfait, plum chutney, sundried tomato crostini, rocket salad & aged balsamic reduction - 7.50

Pan seared scallops, cauliflower puree, haggis bon-bon & lemon oil - 10.50

LIGHT BITES AND SANDWICHES

Aldwyn's club sandwich, skin on chips & relish – 14.95

Mini beef sliders, pickles and homemade relish – 10.50

Mature cheddar & Aldwyn's pickle sandwich, skin on chips & salad (v) – 8.95

Warm leek & brie tart, crisp salad & red wine reduction (v) – 9.95

Honey glazed ham & Tewkesbury mustard mayonnaise sandwich, skin on chips & salad – 8.95

CLASSICS

Wye Valley Ale battered fish, crushed peas, tartare sauce & skin on chips – 8.50/14.00

Classic Caesar salad, buttered croutons, aged parmesan & anchovies- 9.00

With chicken or smoked salmon – 7.50/13.95

Glazed calves liver on a bed of haggis potato puree, sautéed kale & red onion jus – 8.50/14.00

MAINS

Confit of duck leg, sweet potato puree, glazed apricots & sticky hoisin jus – 16.95

Butternut squash & pumpkin risotto roasted pumpkin seeds & truffle oil (v)- 14.95

28day aged Sirloin steak, vine tomatoes, portobello mushroom & skin on chips - 24.50

Add green peppercorn, blue cheese, béarnaise, or mushroom sauce

Herb crusted salmon fillet, wilted greens, carrot puree & caper dressing – 17.50

Oven roasted rump of lamb, gratin potatoes, glazed baby vegetables & red wine jus – 18.95

House made steak & ale pie, roasted new potatoes, glazed baby vegetables & Maderia jus – 18.95

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

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SIDES

Buttered new potatoes, sautéed green beans with sesame seeds, sweet potato fries or Chef's garden salad. 3.50

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