

# ALDWYN'S

at Ellerslie

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Monday to Saturday 6-8pm

## STARTERS

Chef's soup of the day with crusty bread and butter (V)

Ham hock, pea & broad bean terrine, rhubarb chutney, raspberry vinaigrette (GF) (DF)

Grapefruit & dill cured salmon fillet, beetroot puree, avocado mousse, caviar & lemon oil (GF) (DF)

Duck & mango spring roll, celeriac remoulade, apricot puree & raspberry vinaigrette (DF)

Pan fried scallops in lobster bisque, micro herbs & truffle oil (GF) Supplement 5.00

## CLASSICS

Wye Valley ale battered fish, crushed peas, tartare sauce & skin on chips

Classic Caesar salad, buttered croutons aged parmesan shavings & anchovies. Choice of chicken or smoked salmon

## MAINS

28-day aged sirloin steak, confit cherry tomatoes, portobello mushroom & skin on fries. Supplement 6.50. With either hollandaise, mushroom, peppercorn or blue cheese sauce

Squid in tagliatelle, crispy squid, shaved parmesan, crispy pancetta & caper berry dressing

Cider braised belly pork spiced apricot puree, turnip fondant, glazed baby vegetables, grilled chorizo & grain mustard jus (GF)

Pan fried duck breast, glazed baby vegetables, sweet potato puree & candied cranberry jus (GF)

Pan seared hake fillet, barley & root vegetable broth & grilled pak choi

Wild mushroom risotto, truffle puree, hard Italian cheese & micro herbs (V)

## SIDES

Buttered new potatoes, Sautéed green beans with sesame seeds, seasonal buttered vegetables, sweet potato fries or Chef's garden salad - 3.50

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(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.