

# DINNER

Monday to Saturday 6 - 8pm

## STARTERS

Chef's soup of the day with crusty bread & butter (V) (GF on request)

Confit of duck & pistachio terrine, mini walnut loaf, glazed orange segments & orange jelly (DF)

Beetroot & horseradish cured trout fillet, pickled baby vegetables, avocado puree & micro herbs (DF, GF)

Pan seared hand dived scallops & cider braised belly pork, asparagus & pea broth, shaved truffle with pea shoots (GF) Supplement 5.00

## CLASSICS

Chicken or smoked salmon Caesar salad, buttered croutons, shaved parmesan and anchovies

Wye Valley battered plaice fillets with crushed peas, skin on chips & tartare sauce

## MAINS

Pan seared pancetta wrapped pork fillet, apricot puree, sweet potato mash, baby carrots & cider sauce (GF)

Chicken ballotine stuffed with spinach & goats cheese mousse, potato rosti, glazed baby vegetables & a creamy peppercorn sauce (GF)

Braised daube of beef with slow cooked red cabbage, potato puree & bourguignon sauce (GF)

Garden pea & broad bean risotto shaved Italian cheese & dressed rocket salad (V, GF)

28 day aged sirloin steak, confit cherry tomatoes, portobello mushroom & skin on chips (GF, DF)  
Supplement 7.00

Crusted rack of lamb, gratin potato, minted pea puree, glazed baby vegetables & a rich Madeira jus

Seafood tagliatelle in a creamy sauce with peas & broad bean and squid in tuile

## SIDES

Chef's crisp garden salad - 3.50

Truffle skin on chips - 3.50

Sweet potato wedges - 4.00

Buttered green vegetables - 3.50

Royal Jersey new potatoes with mint & butter - 4.50

TWO COURSES £27.50

THREE COURSES £30.50

(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.

ALDWYN'S  
at Ellerslie