

ALDWYN'S

at Ellerslie

LIGHT BITES

Soup of the day, homemade bread (V)	6.50
Warm salad of winter vegetables, quinoa, goat's cheese, honey mustard dressing, sage (V) (GF)	7.50
The Audley Club: chicken, streaky bacon, tomato, egg, mayonnaise, bistro fries	13.50
Croque Monsieur, Chef's salad served with truffle dusted fries	6.50

Served on white or granary bloomer with dressed leaves & vegetable crisps

Vintage cheddar & onion chutney (V)	6.50
Smoked salmon, cream cheese & dill	6.50

CLASSICS

Beer battered haddock, triple cooked chips, minted crushed peas, tartare, lemon	9.50 / 14.90
Butternut squash & sage risotto, pumpkin seed pesto, shaved pecorino (GF)	9.20 / 15.50
Sausage and mash, buttered greens, caramelised onion gravy	5.50 / 9.50
Whitby Bay scampi, bistro fries, mixed leaves	6.50 / 11.20
Caesar salad: baby gem, garlic croutons, parmesan, pancetta, soft boiled hen's egg, marinated anchovies	
<i>with grilled chicken breast</i>	- 15.50
<i>with hot smoked salmon</i>	- 15.50

GRILL

Steak of the day, triple cooked chips, kale & caramelised onions, grilled mushroom, choice of blue cheese, peppercorn or bordelaise sauce	Ask your waiter
Barnsley chop, potato fondant, tender stem broccoli, red wine jus	17.50
Salmon fillet, crushed new potatoes, fine beans, citrus Beurre blanc	16.50

SIDES

Tomato & basil salad, pine nuts, shallots, & basil (GF) (DF)	3.60
Honey roasted root vegetables (V) (GF)	3.60
Bistro fries (V)	3.60
Chunky truffle & parmesan chips (V)	3.60
Chefs garden salad & French dressing (GF) (V) (DF)	3.60

STARTERS

Line caught Mackerel tartare with grapefruit, pickled mooli & watercress gel	7.50
Confit chicken & chorizo terrine, toasted brioche, pickled beetroot cubes, herb & parmesan crusted poached chicory	7.50
Romanesco, grilled artichoke, pesto marinated bocconcini, pickled wild mushrooms, toasted pine-nuts & basil infused extra virgin olive oil (V)	6.50

MAINS

Braised Hereford daube of beef, truffle potato puree, bourguignon sauce (GF)	16.50
Pan seared Teriyaki Scottish salmon fillet on the bed of buttered barley, honey roasted beetroot & cumin and chive crème fresh	15.50
Pan seared chicken fillet, potato rosti, buttered green beans & wild mushroom creamy sauce	16.50
Herb & parmesan crusted rack of lamb, carrot steak, mint emulsion, smoked cheddar potato croquettes & madeira jus	19.50

DESSERTS

White wine & saffron poached pear, hazelnut chocolate mousse & chocolate ice cream (GF)	5.50
White chocolate Malibu parfait, passion fruit gel & toasted coconut shavings (GF)	5.50
Classic Sticky toffee pudding, caramel ice cream & honeycomb ice cream	5.50
Selection of British cheese, served with quince jelly, red grapes, water biscuits & celery sticks (V)	8.50

[BACK TO ALL MENUS](#)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. 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.