

ALDWYN'S

at Ellerslie

SPECIALS

STARTERS

[ALL MENUS](#)

Poached pear & candied walnut salad with crumbled blue cheese & sourdough crostini 8.50 (V)

Ukrainian Borscht with sour cream, warm focaccia & green peppercorn butter 7.95 (V)

Beetroot & grapefruit cured chalk stream trout fillet, beetroot puree, avocado mousse & pickled baby beetroot 8.95 (GF)

Ham hock terrine, burnt shallot puree & pulled chicken leg bon-bon 8.95

MAINS

Roasted honey glazed duck breast, confit duck leg croquette, tender stem broccoli & teriyaki jus 19.50

Beer battered haddock fillet, French fries, crushed garden peas & tartar sauce 16.50

Herb crusted salmon fillet, cauliflower puree & sweet potato fondant 17.95

Caesar salad, baby gem lettuce, anchovy, soft boiled egg, crispy pancetta & aged parmesan (served with either chicken breast or salmon fillet) 17.50

Seared 8oz sirloin steak, grilled cherry tomatoes, garlic mushrooms, truffle chips, watercress salad & green peppercorn sauce 26.50 (GF)

Peppered & oven roasted rump of lamb, grilled courgettes, gratin potato & wild garlic pesto 20.50 (N)(GF)

Ratatouille stuffed grilled aubergine, melting mozzarella, red pepper coulis & rocket salad 18.50 (V)(GF)

SIDES

Bistro fries 3.75 (GF)

Seasonal green vegetables 3.75 (GF)

Chefs garden salad 3.75 (GF)

Honey roasted root vegetables 3.75 (GF)

DESSERTS

Baileys cheesecake, fudge cubes & salted caramel ice-cream 7.95

Coconut & white chocolate parfait, brioche croutons & cocktail cherries 7.95

Selection of English cheese & biscuits 9.50

Mango panna cotta with glazed mango & mango sorbet 7.95 (GF)



(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.