



ST ELIZABETH'S HOUSE

A LA CARTE DINNER

Today's dinner menu reflects the seasons of the year and market choices. Our meats and poultry are sourced from local farms in the area. If you have a favourite style or any dietary requirements we will be pleased to accommodate your wishes.

STARTERS

Homemade Soup of the Day (Ve**) (G**) 

£7

Gorgonzola, Prosciutto & Wild Mushroom Bruschetta, Rocket (Ve**) (G**) 

£9

Port & Chicken Liver Parfait, Crispy Onion, Onion Chutney, Baby Leaf Salad, toasted Rustic Bread

£9

King Prawns, Whisky Sauce, Black Garlic Miso Mayo, Pangrattato (G**) 

£11

Scallops, Chestnut Velouté, crispy Pancetta, Green Apple, Watercress (G**) 

£12

Crispy Egg, Sweetcorn, Chorizo Salsa, Coriander, Mint, infused Oil (V**) 

£8

MAINS

Roast Pork Belly, Apple Mash, Parsnip Puree, Seasonal Vegetables, Red Wine Jus (G) 

£21

Chicken Supreme, Dauphinoise, Roast Cauliflower Puree, Green Seasonal Vegetables, Peppercorn Sauce (G)

£20

Sea Bass, Creamy Seafood Chowder, Infused Prawn Oil, Micro Cress

£22

Roast Cod, Lemon Beurre Blanc, Winter Ratatouille (G)

£25

Beetroot & Butternut Squash Wellington, Herb Mash Potatoes, Seasonal Vegetables, Rosemary-Thyme Gravy (Ve)

£19

Confit Duck Leg, Dauphinoise, Carrot, Celeriac Puree, Green Vegetables, Five-Spice Jus (G)

£24

Please speak to our restaurant manager if you have any dietary requirements.
A service charge has not been added to your bill. If you would like to add a service charge we kindly suggest 10%



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THE GRILL

8oz Ribeye Steak, Fries, Tenderstem Broccoli. Celeriac Puree, Red Wine Jus or Peppercorn Sauce **(G)**
£29

8oz Beef Burger, Streaky Bacon, Cheese. Relish, Fries **(G**) (D**)**
£17

Grilled Lamb Culets, Parsnip & Roast Garlic Puree, Tenderstem Broccoli, Lamb Jus **(G)**
£29

Vegan Burger, Tomato, Baby Gem, Relish **(Ve) (G**)**
£15

DESSERTS

Lemon& Condensed Milk Mousse, Pineapple Gel, Honeycomb, Milk Chocolate Soil **(V) (G)**
£9

Sticky Toffee Pudding, Passion Fruit Toffee Sauce, Crumble, Vanilla Ice Cream **(V)**
£8

Mont Blanc Tart **(V)**
£8

Tonka Bean Crème Brûlée, Strawberry Ice Cream, Ginger Crumble, Meringue **(V) (G**)**
£9

White Wine Poached Pear, Vanilla Syrup, Vanilla Ice Cream **(G) (D) (Ve)**
£8

Selection of local Cheeses, Chutney, Grapes, Crackers **(V) (G**)**
£11

Trio of Ice Creams **(V) (G**)**
£8

(V) = Vegetarian

(Ve) = Vegan

(G) = Gluten free or can be adapted to be gluten free

(D) = Dairy free or can be adapted to be dairy free

**** = Denotes dishes that can be adjusted to the required dietary**

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