

THE ELIZABETH

Sample Menu

Langham Cuvée 15	Axia Watermelon Spritz 15	Porto Tónico 11
Whipped cod's roe, carosello & barattiere cucumber, artisanal pitta		11
Classic duck, pork & guinea fowl pâté 'en croûte'		18
Green bean, shallot and parsley salad, chapelure		12
Grilled merguez, slow baked butter beans, green sauce		17
Gazpacho, Andalusian style'		12
Cumbrian beef tartare, `nduja aioli, beef dripping toast		18
Crisp slow cooked duck 'confit', spinach, chickpeas, wild oregano		24
Spatchcocked roast young chicken lacquered with Moroccan lemon & honey		26
Grilled Tamworth Pork chop, leeks, apple relish		32
Cornish sea bream, piperade 'our way', bouillabaisse sauce		28
Cod, mussels, fresh white beans, sea herbs		28
Baked autumn squash, white polenta, fragolino grapes, walnuts, parmesan		26
Herefordshire beef chop 'côte de boeuf' peppercorn sauce (700g to share)		98
Koffmann Fries Charlotte potatoes Slow roasted courgettes Late summer tomatoes		all 7
La Fromagerie cheese, per piece		4.5
Blackberry pavlova		
Crème brûlée		
Rum baba, whipped cream		
Chocolate mousse, caramelised hazelnuts		all 9

Set Menu

2 courses 25 / 3 courses 29.50

Monday to Saturday 12 - 3pm / 5pm - 6:30pm

Cumbrian beef tartare, 'nduja mayonnaise, beef dripping toast
New season ceps on toast, garlic butter, fried hen's egg

Classic chicken fricassée, chestnut mushrooms, young onions
Chalk stream trout fish cake, bouillabaisse sauce (Gary Rhodes)

Cheese of the week
Blackberry pavlova

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts (v) = vegetarian.
An optional 12.5% service charge will be added to your bill.