



## ST ELIZABETH'S HOUSE

### A LA CARTE DINNER (AVAILABLE FROM 08.01.26)

This is today's 4 course dinner menu, it 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, Celery 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 Cutlets, 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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