

A LA CARTE

ESLINGTON V I L L A

STARTERS

FIRE-ROASTED TOMATO SOUP, SUMMER HERB PESTO & TOASTED FOCACCIA (VE) | 8.00
SLOW COOKED, CRISPY BELLY PORK, BOURBON BARBEQUE SAUCE & CHARRED CORN SALSA | 9.50
THAI SPICED KING PRAWN TOAST, GINGER-CHILLI CRUNCH, CABBAGE SLAW & LIME | 10.00
CHICKEN TERRINE, TOASTED BRIOCHE & TRUFFLE DRESSING | 10.00
SMOKED CHEDDAR CROQUETTES, RED PEPPER KETCHUP & HERB SALAD (V) | 8.50

MAINS

GRILLED CHICKEN BREAST, PAPPARDELLE, ROASTED TOMATO SAUCE & PARMESAN CRUMB | 21.00
LOIN OF COD, MUSHROOMS, SEASONAL GREENS & SAUTÉ POTATOES, TARRAGON SAUCE | 28.50
PORK TENDERLOIN, MAPLE GLAZED SQUASH GRATIN, TENDERSTEM & MADEIRA JUS | 19.50
WILD MUSHROOM RISOTTO, SAGE, PARMESAN & TRUFFLE OIL (V,GF) | 16.00
LAMB SHOULDER, SALAD OF JERSEY ROYALS, CRISPY FETA & MINT DRESSING | 23.00

SIDES

HOMEMADE FOCACCIA (V) | 3.50
TRIPLE COOKED CHIPS (V) | 4.00
FRENCH FRIES (V) | 3.50
SEASONAL SALAD WITH WINE & DIJON DRESSING | 5.50

DESSERTS

STICKY TOFFEE PUDDING, BUTTERSCOTCH & CLOTTED CREAM ICE CREAM (V) | 8.50
CHOCOLATE MOUSSE, PECAN & COCOA NIB CRISPS, AMARETTO & ESPRESSO SYRUP (V) | 8.00
PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE, MANGO SORBET, COCONUT & LIME (V) | 9.00
ETON MESS, RHUBARB COMPOTE, ELDERFLOWER & VANILLA CREAM (V,GF) | 8.50
WARM CHOCOLATE BROWNIE, RASPBERRY COMPOTE & PISTACHIO ICE CREAM (V) | 8.50

RINGTONS TEA OR FILTER COFFEE WITH BISCOFF BISCUITS | 3.50

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free.

Some dishes can be made with fewer allergens on request; please ask your server.