

ELLORY

11.07.17

Chefs choice menu 42pp

Set 4 course menu for the whole table
Crab | Runner Beans | Chicken | Berries

Bread **2.8** Olives **3.5**

Chorizo **6**

Smoked trout on rye cracker **3.5**

Melon and San Daniele ham **12.5**

Courgettes and Ossau-Iraty **9.5**

Crab, chilled almond soup and grapes **14**

Beef tartare, girolles and ricotta **13.5**

Runner beans, spinach and lemon butter **12**

Octopus, borlotti beans, tomato and olive **16**

Wild sea trout and samphire risotto **22**

Herb fed chicken, fennel and anchovy **24**

Gouda - cow's

Reblochon - cow's

Charolais - goat's

5ea / Selection 13

Berries, basil and cream **8**

Cherry sorbet, fig and macadamia **8**

Raspberry and peach tart **9**

Please inform us if you have any allergies or dietary requirements

SPARKLING 125ML

Prosecco Bernardi **7**

Brut Grande Réserve Solera 1998 Jerome Dehours Champagne **12**

SHERRY 100ML

Fino 2015 En Rama Equipo Navazos, Jerez **7**

Manzanilla En Rama 2017 I Think Equipo Navazos, Sanlúcar de Barrameda **7**

Amontillado Lagar Blanco Miguel Cruz Montilla-Moriles **8.5**

WHITE 125ML

Cataratto 2015 Cielo Sicilia **5**

Verdicchio di Gino 2015 Fattoria San Lorenzo Marche **6.5**

Soave Castelcerino 2015 Filippi Veneto **7.5**

Riesling 2012 Julian Haart Mosel **9**

Magnum Anjou 2015 Agnés & René Mosse Loire **9.5**

ROSE/SKIN

Txakolina Hondarribi Ameztoi 2015 Rubentis Euskadi Spain **7**

Donnaluna Fiano 2011 Bruno di Conciliis Campania **8.5**

RED

Gran Cerdo Tempranillo 2015 Gonzalo Grijalba Rioja **5**

Rufete y Tempranillo 2013 Viñas del Cámbrico Salamanca **6.5**

Balf Kékfrankos 2015 Weninger Sopron Hungary **7.5**

Mascalesi Nerello/Frapatto 2015 Lamoresca Sicily **9.5**

Montepulciano d'Abruzzo Riserva 2011 Praesidium Abruzzo **11**

SWEET 100ML

Le Marigny Vouvray Moelleux 2005 Domaine Pichot **9**

Jurançon AC 14 Clos Thou **9**

Pedro Ximenez Emilio Hidalgo **8**