

ELLORY

05.08.17

Chefs choice menu 42pp

Set 4 course menu for the whole table
Mussels | Bobby beans | Lamb | Strawberries

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

Chorizo **6**

Smoked trout, rye cracker **3.5**

Courgettes and Tomme de Chevre **10.5**

Beef tartare, horseradish and watercress **14**

Bobby beans, dill and bottarga **11**

Burrata, tomato and basil **9.5**

Pork loin, anchovy and fennel **13**

Octopus, coco beans and lardo **16**

Mussels, sea aster and smoked butter **12**

Cod, peas and girolles **17.5**

Swaledale lamb, violet aubergine and ricotta **21.5**

Gouda - cow's

Taleggio - cow's

Rocamadour - goat's

5ea / Selection 13

Strawberries and cream **8**

Floating island and bitter caramel **8**

Raspberry tart **9**

Please inform us if you have any allergies or dietary requirements

SPARKLING 125ML

La Dilettante Vouvray Brut Catherine & Pierre Breton Loire **8.5**
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**

WHITE 125ML

Cataratto 2015 Cielo Sicilia **5**
Verdicchio di Gino 2015 Fattoria San Lorenzo Marche **6.5**
Muskateller trocken 2016 Dengler-Seyler PFALZ **7**
Sameirás Treixadura/Albariño 2015 Antonio Cajide Gulín Ribeiro, Spain **7.5**
Haut-Côtes-de-Beaune Pinot Blanc 2015 J. Claude Rateau **10**

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**
Puszta Libre Zweigelt 2016 Preisinger **6**
Marcillac Pierres Rouges Fer Servadou 2015 Domaine-Laurens Aveyron **7**
Mascalesi 2015 Lamoiresca Sicily **8.5**
Carrigan/Syrah 2010 Le Soula Côtes Catalanes **13**

SWEET 100ML

Macvin de Jura Macle **9**
Jurançon AC 14 Clos Thou **9**
Pedro Ximinez Emilio Hidalgo **8**