



A l a c a r t e m e n u

S t a r t e r s

Beer battered scallops, pea puree, straw chips, tartare sauce £11.50

Capel Cowin crispy hen's egg, sausage lollipop, tomato ketchup mousse £7.25

Seared pigeon breast, corn, onion petals, bacon powder, red wine, fondant potato © £8.00

Bread board: handmade breads, sundried tomatoes, pesto, roasted garlic £4.95

A s a s t a r t e r o r m a i n c o u r s e

Feta, courgette & mint ravioli, roasted cherry tomatoes, dressed rocket, burnt shallot butter ⑤
£7.50/£18.50

M a i n c o u r s e

Venison, beetroot dauphinoise, spinach puree, roasted heritage carrots © £22.00

Line caught sea bass, vegetable ribbons, pesto, balsamic potatoes, black garlic butter ©
£21.00

Baked beetroot, cumin mascarpone, spinach, carrot mash ⑤ © £15.50

Eynon's 40 Day Aged rib-eye steak, confit tomato, grilled mushroom, peppercorn sauce,
hand cut chips © £25.00

Chicken fillet, leek & bacon sauce, green beans, hand cut chips © £17.50

FOOD ALLERGIES & INTOLERANCES

BEFORE ORDERING, PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

⑤ VEGETARIANS © GLUTEN FREE WITH ADJUSTMENTS, PLEASE SPECIFY WHEN PLACING YOUR ORDER

www.mansionhouseellansteffan.co.uk