The Elizabeth

Sample Menu

Langham Cuvée 14.50 **Axia Watermelon Spritz 14.30** **Great British Hugo 15**

'Nduja croquettes and aioli	7
Maldon oysters, shallot vinaigrette & lemon	4.75 each · 25 half dozen
Homemade focaccia, Italian olive oil	4.5
Autumn squash velouté, crisp sage & confit onion brioche	12
Crisp pig's head, salad vinaigrette	13
Raviolo of truffle potato and egg yolk with Madeira, wild mushroom sauce	18
Salad of autumn Italian leaves and poached pear, aromatic spices, soft herbs	15
Scottish smoked salmon, lemon, mushroom 'choux farci' & mussel velouté	15
Morecambe Bay potted shrimps 'our way', grilled sourdough	13.5
Cumbrian beef tartare, nduja mayonnaise, beef dripping toast	15
Grilled Tamworth pork chop, leeks, apple relish	34
Poached plaice, moqueca broth, clams, sea herbs and jalapeño pistou	32
Roast Cornish halibut piquillo & chorizo ragù, spinach and mussels	36
Rabbit, 'It has to be mustard', carrots, persillade	36
Chicken, bacon and leek pithivier with cabbage, carrot purée and red wine	28 /55
Butternut squash risotto, Gorgonzola piccante & crisp sage	24
35-day dry-aged rump steak and green peppercorn sauce	33
Grilled grass-fed beef chop 'Côte de boeuf', & red wine jus	110

Koffmann fries 7	Truffle dauphinoise 12	Pomme Sarladaise 8
Grezzina courgettes 9	Savoy cabbage and chilli butter 9	Autumn Salad 7

Classic crème brûlée	12
La Fromagerie cheese, per piece	4.5
Banana sticky toffee pudding and ice cream	11
Pineapple and white chocolate baked Alaska	14
Chocolate, peanut and salted caramel bar with whipped coffee and ice cream (n)	16

Cheese board for two
Somerset Montgomery's Cheddar, Hampshire Tunworth, Jura Comté & Roquefort 26
quince, red onion confit, grapes, oat biscuits & toasted sourdough

Please inform us of any allergies and intolerances. An optional 12.5% service charge will be added to your bill.