



# To begin...

Strips of Crispy Beef Coated in Toasted Sesame Seeds,  
Asian Vegetable Salad.

Lobster & Prawn Open Ravioli,  
Caviar & Dill Cream.

Esabellas Superfood Salad,  
With Grains & Nuts.

Severn & Wye Smoked Salmon,  
Fennel & Celeriac Rémoulade, With Soused Mackerel.

Cured Parma Ham,  
Goats Cheese Curd & Pickled Beetroot.

Baked Courgette,  
Filled With Lentils & Served With Smoked Paprika Cream.

\*All food is prepared and cooked freshly on the premises. Please see a member of staff if you have any allergens or a dietary requirement



# Mains

A Tasting of Duck & Orange,  
With Grand Marnier Sauce.

Pan Roasted Free Range Pork Fillet,  
Macaroni Cheese, Sauté Sweetened Peppers, Thyme Jus.

Herb Crusted Fillet of Plaice,  
With King Prawns & Chive Cream Sauce.

Pan Seared Medallion of Salmon,  
Stewed Cherry Tomatoes, Calamari & Garlic.

Duo of Cornish Lamb,  
Minted Peas & Smoked Tomatoes With Lamb Jus.

Asparagus & Pea Risotto,  
With a Softly Poached Hens Egg.

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## Esabella's Steaks

\*Subject to availability

8 Oz Sirloin/10 Oz Rib eye  
(£6.00 supplement for Sirloin)  
(£8 supplement for Ribeye)

Served with  
Confit Tomato, Watercress, Triple Cooked Chips

## Sauces Choice

Peppercorn Sauce  
Blue Cheese Sauce  
Garlic Butter  
(£2 supplement for each sauce)

## Sides

-Triple Cooked Chips £3.50    -Mac & Cheese £3.50  
-Mixed Salad £3.50    - Creamy Mash Potatoes £3.50  
  
-Parmesan & Truffle Chips £5.00

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# Something Sweet...

Banana Cheesecake,  
Chocolate Crumble Ice Cream.

Traditional Tiramisu

Strawberry & Raspberry Butter Tart,  
With Raspberry Ripple Ice Cream.

Pistachio Creme Brulée,  
Fresh Cherries & Pistachio Praline.

Peach Parfait,  
Fresh Peaches, Gingerbread Crumble.

Chef's Cheese Selection  
Wafers & Celery  
(£2 supplement)

Two Courses £27.50

Three Courses £32.50

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