

ESABELLA'S MENU

STARTERS

- Smoked Salmon and Kimchi Open Ravioli with a Miso Cream **£9**
- Home Made Pork Pie with Onion Chutney, Fresh Apple **£9**
- Risotto of Asparagus and Pea, Served with Dehydrated Egg Yolk **£8.5**
- Esabellas Tricolor Salad, Massrate Tomato, Briccone Mozzarella, Avocado Guacamole, Toasted Pine Nuts, Olive Crumb **£8.5**
- Chicken and Parmesan Beignets with Tarragon & Garlic Buttered Peas **£9**
- Charred Broccoli With Tomato Concasse, Broad Beans & Pea Purée **£8 (Vegan)**

MAINS

- Char Sui Pork, Garlic & Chilli Tender Stem Broccoli, Puffed Rice, Pickled Cauliflower, Textures of Spring Onion **£16.50**
- Roasted Lamb Rump, Rosemary Pomme Puree, Charred Roscoff Onion, Honey Glazed Carrots, Crispy Basil, Anchovies and Caper Lamb Jus **£17.50**
- Roast Chicken Breast, Buttered Broad Beans, Charred Asparagus, Toasted Almonds, Buttered New Potato, Lemon Jus **£16.5**
- Roast Cod, Leeks & Spinach, Puffed Potatoes, Cod Veloute, Caviar **£16.5**
- Pesto Linguine, Goats Cheese Shard, Pickled Onion Petals, Sun Dried Tomato **£12**
- Ratatouille Pie Topped With Vegan Puff Pastry & A Medley Of Veg **£12 (Vegan)**

STEAKS

- 8oz Sirloin **£26.5**
- 10oz Rib eye **£28.5**

Subject to Availability, all Steaks are Served with Triple Cooked Chips, Confit Tomato, Watercress & Onion Salad

Choose a Sauce - Peppercorn, Blue Cheese Sauce, Garlic Butter (**£2.00 each**)

Truffle Chips Upgrade (**£2.00**)

SIDES

- Creamy Mash Potato **£3.50**
- Mixed Vegetables **£3.50**
- Triple Cooked Chips **£3.50**
- Truffle & Parmesan Chips **£4.50**
- Bread Board With Olives (**£2.50 Per Person**)

DESSERTS

- Cardamon Pistachio Rice Pudding, Rum Poached Mango, Mango Sorbet **£7 (Vegan)**
- Esabellas Black Forest, Chocolate Sponge, Cherry Curd, Vanilla Mouse, Dark Choc Crumb **£7**
- Cookie Dough Parfait, Miso Caramel, Tuile **£7**
- Deconstructed Yoghurt Cheesecake, Macerated Summer Berry, Honeycomb & Oats, Mixed Berry Sorbet **£7**
- Cheese Board **£7**

*** Minimum Of 2 Courses Required ***

*** Please note menu will be discarded after use ***

PLEASE MAKE A MEMBER OF STAFF AWARE OF ANY FOOD ALLERGENS OR DIETRY REQUIREMENTS

ESABELLA'S BAR MENU

NIBBLES & SNACKS

- Pork Crackling **£3.50**
- Esabellas Spiced Crisps **£2.50**
- Beer Battered Onion Ring **£3**
- Truffle Chips **£4.50**
- Bread Board With Olives (**£2.50 Per Person**)

- Home Made Sausage Rolls with Black Pudding and Bacon served with Mushroom Ketchup **£7**
- Chicken Gyoza, Sesame, Ponzo **£7**
- Cod Bites, Tartar Sauce, Sweetened Lemon **£7**
- Garlic King Prawn, Chorizo & Spinach **£7**
- Crispy Mozzarella, Basil Ketchup **£5.50**
- Falafel Ball, Tomato Salsa **£5.50**

BAR DISHES

- Esabellas Bagel Beef Burger, Chilli Tomato Salsa, Cheese Sauce, Crispy Mozzarella, Triple Cooked Chips **£14.50**
- Buttermilk Chicken Burger, Hash Brown, Garlic Butter, Gem Lettuce, Triple Cooked Chips **£14.50**
- Gammon with a hint of Spice, Fried Hens Eggs, Buttered Peas, Triple Cooked Chips **£12.95**
- Pesto Linguine, Goat Cheese Shard, Pickled Onion Petals, Sun Dried Tomato **£12**

***** Please note menu will be discarded after use *****

PLEASE MAKE A MEMBER OF STAFF AWARE OF ANY FOOD ALLERGENS OR DIETRY REQUIREMENTS