

Esabella's

social eating house

STARTERS

Bread Board	6
<i>Extra Virgin Olive Oil & Nocellara Olives</i>	
Croxton Manor Blue Cheese Mousse	8
<i>Mulled Wine Poached Pear & Walnut Crisp Bread</i>	
Chicken Liver Parfait	8
<i>Red Onion Chutney, Brioche Toast</i>	
Sweet Potato & Cauliflower Pakora	7
<i>Mint Yoghurt, Pomegranate & Corriander</i>	
Soup Of The Day	6
<i>Rustic Bread</i>	
Scallops Of The Week	13
<i>Please Ask Your Server For Further Details</i>	

MAINS

Duck Breast	19
<i>Duck Fat Fondant, Orange & Star Anise Braised Carrots, Roasted Carrot & Cumin Purée, Orange & Pink Peppercorn Sauce (Served Pink).</i>	
Pan Fried Salmon	18
<i>Curried Leek, Bombay Sweet Potatoes & Coriander</i>	
Wild Mushroom Risotto	16
<i>Parmesan & Truffle Oil</i>	
Blade Of Beef	20
<i>Creamy Mashed Potato, Roscoff Onion, Roasted Shallot Purée, Kale & Red Wine Jus</i>	
Free Range Chicken Breast	17
<i>Potato Terrine, Tenderstem Broccoli With a Taragon Cafe A Lait Sauce</i>	
7oz Fillet	31
<i>With Triple cooked Chips, Blue Cheese & Pickled Walnut Gem Lettuce & A Choice Of Peppercorn Sauce Or Roasted Garlic & Herb Butter</i>	

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SIDES & SAUCES

Seasonal Veg	3
Mixed Salad with House Dressing	3
Triple Cooked Chips	4
Esabella's Parmesan and Truffle Chips	5
Truffle Mash Potato	4

DESSERTS

Triple Chocolate Brownie	7
<i>Vanilla Ice Cream</i>	
Rhubarb Frangipan Tart	7
<i>Clotted Cream</i>	
Esabellas Tiramisu	7
Selection Of Ice Cream & Sorbets	6
<i>(Please Ask Your Server For Flavours)</i>	
Esabella's Cheese Board	10
<i>Frozen Grapes, Chutney & Crackers (Please Ask Server for Cheese Selection)</i>	