



EALING PARK TAVERN

PUB & BREWERY

GROUP DINING MENU

Starters

- Spiced parsnip soup, coriander 5
- Beetroot, chicory, apple and walnut salad 6.5
- Country pork terrine, piccalilli, toast 6.5
- Salt and chilli squid, sweet chilli sauce 8.5

Mains

- Smoked tofu, sweetcorn and green chilli 'kedgeree' 11
- Steamed Isle of Mull salmon, sprouting broccoli, salsa verde 16
- Flatiron free range chicken, garlic, rocket 14
- 350g Cumbrian ranch steak, hand cut chips, bone marrow gravy 19.5

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. We source our ingredients from British rare breed farmers, artisan producers and regional cheese makers.

Sides 3

- Sprouting broccoli, anchovy, mustard / Braised leeks, truffle
- Smoked mash / Skin on chips / French fries
- Beetroot and fennel slaw / Mixed leaf salad

Puddings 5

- St Clements posset, shortbread
- Baked cheesecake, poached rhubarb
- Sticky toffee pudding, butterscotch, vanilla ice cream
- Dark chocolate mousse, peanut brittle
- Black Cow Cheddar, Eccles cake 7