



EALING PARK TAVERN

TABLE

Ciabatta, olive oil,
balsamic 2.5

Nocellara
olives 4

Serrano ham croquettes,
aioli 6

STARTERS

- Spiced cauliflower soup, toasted ciabatta (v) 5.5
Roast pumpkin and falafel couscous, yoghurt (vegan) 7
Baked Camembert, toasted ciabatta, hazelnuts 9
Game terrine, red onion marmalade, ciabatta 7
Chipotle chicken wings, ranch dressing 8
Grilled prawns, garlic, lemon 7.5
Salt and chilli squid, garlic and lime aioli 8.5
Beetroot cured Scottish smoked salmon blini, crème fraîche, dill 9

MAINS

- Truffe mac and cheese, chestnut mushrooms (v) 12
Sweet potato curry, almonds, wild rice (vegan) 11
Dayboat fishcake, poached egg, mustard sauce 12.5
Fish and chips, mushy peas, tartare sauce 13.5
Pan fried fillet of Brixham sea bass, crushed celeriac,
sapphire, parsley and turmeric purée 17
Roasted free range poussin, polenta chips, orange and lemon sauce 16
Pie of the day, mash, gravy 13
Aged sirloin steak, hand cut chips, peppercorn sauce 28

BURGERS 13

- all served with French fries
and chipotle mayo
Longhorn cheeseburger, pulled
BBQ shin of beef
Breaded chicken burger
Chickpea and mushroom
burger, mayo (vegan)

SIDES 3

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| Green beans,
confit shallots | French fries |
| Mashed potato | Vegetable pisto |
| Hand cut chips | Tomato salad,
shallots, basil |

PUDDINGS 5

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| Apple, pear and blackberry crumble,
soya milk ice cream (vegan) | Chocolate fondant, vanilla ice cream |
| Sticky toffee pudding, salted caramel ice cream | Homemade ice creams and sorbets
(vegan available) |
| Passion fruit cheesecake | Black Cow Cheddar, crackers,
grapes, quince 7 |

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Please let our staff know if you have any allergies. For full allergen information please ask for the manager or go to www.ealingparktavern.com/menu. All prices include VAT. An optional 12.5% gratuity will be added to the final bill