



EALING PARK TAVERN

GROUP MENU

TABLE

Ciabatta, olive oil,
balsamic 2.5

Nocellara
olives 4

Serrano ham croquettes,
aioli 6

STARTERS

Pea, gem and mint soup, roast gem, ciabatta (plant based)

Smoked sesame and crispy tofu, quinoa salad (plant based)

Chicken and ham hock terrine, tarragon mayonnaise, sourdough bread

Spiced calamari, wasabi aioli

MAINS

Pea and asparagus risotto, vegan cheese, rocket (plant based)

Fish and chips, mushy peas, tartare sauce

Bacon wrapped chicken, mascarpone, polenta gnocchi, pepperonata sauce

Pan fried fillet of Scottish salmon, potato fondant, purple sprouting broccoli,
beetroot purée, chive sauce

SIDES 3

Mashed potato

Hand cut chips

French fries

Green beans,
garlic butter

Purple sprouting
broccoli, chilli

Mixed salad

PUDDINGS

Mango and coconut jelly, summer fruit, lemon sorbet (plant based)

Sticky toffee pudding, salted caramel ice cream

Strawberry and lavender panna cotta, almond twill

White chocolate fondant, raspberry sorbet

Homemade ice creams and sorbets
(plant based available)

Cheese board, spiced pineapple chutney, water crackers (2 supplement)

Set menu priced at £22 per person for two courses / £24 per person for three courses.

Table items, side orders and cheese will be charged as extras.

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.

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www.etmgroup.co.uk