EALING PARK TAVERN

SUNDAY MENU

TABLE

Ciabatta, olive oil, balsamic 2.5

Nocellara olives 4

Serrano ham croquettes, aioli 6

STARTERS

Pea, gem lettuce and mint soup, roast gem, ciabatta (plant based) 5.5

Smoked sesame and crispy tofu, quinoa salad (plant based) 7

Heritage tomato salad, roast beetroot, almond pesto, buffalo mozzarella (v) 7

Chicken and ham hock terrine, tarragon mayonnaise, sourdough bread 7

Grilled prawns, garlic, lemon 7.5

Thai curry Cornish mussels, grilled ciabatta 7.5

Spiced calamari, wasabi aioli 8.5

Baked Camembert, toasted ciabatta, hazelnuts 9

ROASTS AND JOINTS

all served with duck fat roast potatoes, Yorkshire puddings, roasted roots, greens and gravy

45 day aged Cumbrian Shorthorn **beef**, creamed horseradish 16.5

Slow roast Middle White **pork** shoulder, crackling, apple sauce 16.5

Half or whole Suffolk **chicken**, thyme stuffing, bread sauce, pigs in blankets 16 / 32

MAINS

Pea and asparagus risotto, vegan parmesan, rocket (plant based) 11.5

Bacon wrapped chicken, mascarpone, polenta gnocchi, pepperonata sauce 14

Pan fried fillet of Scottish salmon, potato fondant, purple sprouting broccoli, beetroot purée, chive sauce 17

SIDES 3

Mashed potato
Hand cut chips
French fries

Green beans, garlic butter

Purple sprouting broccoli, chilli

Mixed salad

PUDDINGS 5

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

Mini doughnuts, chocolate sauce, cinnamon

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 | 7