The Elizabeth

September Sample Menu

Langham Cuvée 14.50 **Axia Watermelon Spritz 14.30** **Great British Hugo 15**

Earl Stonham Wagyu burger *(house-baked brioche, tomato relish, triple-cooked chips)* 28

Gazpacho, 'Andalusian style' 9
Classic duck, pork and guinea fowl terrine ‘en croute’ 18
Violette de Solliès, stracciatella, candied walnut & fig leaf oil 16
Cured mackerel, gooseberry coulis & anchovy salsa, confit tomato 13
Morecambe Bay potted shrimps ‘our way’, grilled sourdough 15
Scottish beef tartare, ‘nduja mayonnaise, beef dripping toast 16

Grilled Tamworth pork chop, leeks, apple relish 32
Hand-cut tagliatelle, brown crab butter, sea herbs, chilli & lemon 26
Lasagne of girolles & celeriac, poche Egg, Parmesan velouté 26
Hake piquillo & chorizo ragù, Cornish mussels and spinach 29
Beef chop ‘Côte de boeuf’, red wine jus (800g to share) 98
Herefordshire aged bavette steak with late summer vegetables 28

Koffmann Fries | Slow-cook grezzina courgettes | Flourish Farm Garden salad all 7

La Fromagerie cheese, per piece 4.5
Chocolate, peanut and salted caramel bar with whipped coffee and cream (n) 12
Classic crème brûlée
Passionfruit and white chocolate baked Alaska
Banana sticky toffee pudding and ice cream all 9

@theelizabethsw1
Please inform us of any allergies and intolerances. An optional 12.5% service charge will be added to your bill.