

FRONTLINE CLUB *Restaurant*

APERITIFS

MONKEY MULE 8

Mixes 50ml Monkey Shoulder, the world's first triple blended scotch whisky served with Fentimans botanical ginger beer & gomme syrup

THAT GENT IS WEARING PINK 11

St-Germain elderflower liqueur, Hennessy cognac, Angostura Bitters & brown sugar with Albert Beerens Rosé Champagne

"NOT THE BEES!" 10

Plenty of Hendricks gin & elderflower cordial, topped up with apple juice and garnished with mint & cucumber

SPARKLING

NYETIMBER CLASSIC CUVÉE, 2008 9/48

A beguilingly nose of citrus fruit, brioche and shortbread. The mousse is finely pearled, soft, yet mouth-filling and persistent

COATES & SEELY BRUT ROSÉ NV 60

Critically acclaimed from a revived vineyard in Hampshire, a perfect demonstration of how we can now beat the French at their own game – a lovely pale-salmon-pink in colour, with flavours of berry and a stunning crispness.

NIBBLES

Sweet hot guindilla chillis 2

Salted Marcona almonds 3

Seville Gordal olives 3

Japanese yakko nuts 3

LUNCH SET MENU

2 Courses 15

3 Courses 18

Pea & watercress soup

Confit pork shoulder salad, caramelised apple, cider dressing

Grilled leeks, soft boiled egg, parmesan crisp

Mixed vegetable tagine, fragrant couscous, minted yogurt

Frontline fishcakes, cucumber dip, herb salad

Roast chicken, garlic mash, seasonal mushrooms

Chocolate & strawberry tart, crème fraîche

Cappuccino semifreddo, amaretti crumbs

Lemon posset, shortbread

STARTERS

Pea & watercress soup 6

Norfolk asparagus, truffle vinaigrette 7

Romero pepper & olive galette, goats cheese, pine nuts 8

Grilled squid, spicy chickpeas & Romesco sauce 9

SALADS

Grilled leeks, soft boiled egg, parmesan crisp 7/12

Spring vegetables, Bosworth Leaf goat's cheese 7/12

Smoked duck, beetroot, walnuts 8/14

Crispy pork shoulder, dandelion, caramelised apple, cider dressing 8/14

CURED & RAW

Selection of Trealy Farm salami, sweet pickle & olive toast 8

Smoked salmon, spicy crabmeat, avocado cream & fennel 10

Steak tartare, melba toast 10/16

Ceviche of stone bass, minted mango salsa 9

CLASSICS

Frontline fishcake, cucumber dip, herb salad 12

Primavera risotto, parmesan cheese 12

Roast chicken, garlic mash, seasonal mushrooms 14

Roasted cod, seasonal wild garlic puree, gnocchi 16

MAINS

Mixed vegetable tagine, fragrant couscous, minted yogurt 14

Sirloin steak, watercress, béarnaise sauce/ shallot gravy 20

Rump of Norfolk lamb, pearl barley, violet artichokes, nettle puree 17

Grilled haunch of venison, celeriac mash, blackberry sauce 18

Oven roasted gilthead bream, fennel, confit tomatoes 16

Wild sea trout, crushed Jersey royals, asparagus 18

DESSERTS

Chocolate & strawberry tart, crème fraîche 6

Chilled vanilla rice pudding, blueberries 6

Cappuccino semifreddo, amaretti crumbs 6

Rhubarb sponge & custard 6

Lemon posset, shortbread 6

Selection of ice creams & sorbets 6

British cheeses, green tomato chutney, quince jelly 9

SIDES

Mash 3

Spinach 4

Thick-cut chips 3

Macaroni cheese 4

Mixed leaf salad 3

Buttered carrots & peas 3

Mixed beans 3

CARAFES

Les Vignes de L'Eglise Vermentino, 2011 14

Baron de Badassiere Picpoul de Pinet, 2012 17

Tinpot Hut Marlborough Sauvignon Blanc, 2012 22

Laroche Chablis, Burgundy, 2011 24

Les Vignes de L'Eglise Grenache/Merlot, 2011 14

Inspira Reserva Cabernet Sauvignon, 2011 17

Rioja Reserva, Izadi, La Rioja, 2007 22

De Loach Heritage Reserve, Pinot Noir, 2011 22



Ellingham Hall Farm: All of our produce comes from carefully chosen suppliers and our farm in Norfolk.