

# ELDER

EVENING MENU

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## SOMETHING TO BEGIN

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**Homemade Pickles** (Ve) £1.80

**Crispy Sprout Flowers**

Brussell Sprouts- Miso -  
Hazelnuts  
£4.50 (Ve)

**Potted Salmon**

Capers- Dill - Toast  
£6.50

**Bread with Oil & Vinegar** (Ve)

£3

**Courgette Fritters**

Apple - Lemon (Ve)  
£6

**British Chorizo**

Cider - Pea Shoots -  
Crispy Onions  
£6.50

**Mixed British Charcuterie**

£9.50

**Ham Hock Terrine**

Gherkin Relish- Sourdough  
£6.50

**Baked Baby Baron Bigod**

Croutons, Sage & Garlic (V)  
£15

*Please allow +5 minutes baking time!*

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## DISHES FOR THE TABLE, OR JUST YOURSELF

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**Crispy Polenta Cake**

Sweetcorn Puree- Leeks (Ve)  
£7.50

**Nut Roast Faggots**

Trail Mix - Cranberry & Carrot  
Puree (V)  
£7.50

**Haddock in Breadcrumbs**

Hot Vichyssoise- Leek  
£9

**Roast Pork Belly**

Artichoke Puree-  
Mushrooms-Madeira

£8.50

**Pan Fried Salmon**

Rosti - Fennel - Crab Sauce  
£9.00

**Slow Roast Shin Beef**

Oxtail Croquette - Beetroot -  
Horseradish  
£8.50

**Confit Duck Leg**

Cabbage - Peppercorns - Pickles  
£8

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## SIDES TO SHARE

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**Roast Baby Potatoes** (Ve)

£3

Add mustard dip (Ve) 50p  
Add cheddar & chives (V) £1

**Roast Cauliflower**

Lemon - Garlic (Ve)  
£4.50

**Green Salad**

Mustard Dressing (Ve)  
£3.50

**Roast Root Veg**

Oat & Caraway Crumb  
£3.50

**Winter Slaw** (V)

£3