

# ELDER

EVENING MENU  
JANUARY 2019

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## SOMETHING TO BEGIN

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### Crispy Sprout Flowers

Brussell Sprouts- Miso -  
Hazelnuts  
£4.50 (Ve)

### Potted Salmon

Capers- Dill - Toast  
£6.50

### Carrot Tartare

Cheese/Vegan  
Croquette  
£6.50

### Bread with Oil & Vinegar (Ve)

£3.00

### Cauliflower Fritters

Puree - Greens (Ve)  
£6.00

### British Chorizo

Red Wine - Crispy  
Onions  
£6.50

### Dorset Coppa

Old Winchester - Pickles  
£6.50

### Ham Hock Terrine

Gherkin Relish - Croutons  
£6.50

### Baked Baby Baron Bigod

Croutons, Sage & Garlic (V)  
£15

*Please allow 15 minutes baking time!*

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## DISHES FOR THE TABLE, OR JUST YOURSELF

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### Cauliflower Steak

Confit Garlic- Lemon-  
Tarragon (Ve)  
£7.50

### Haddock in Breadcrumbs

Hot Vichyssoise- Leek  
£9.00

### Beef Short Rib

Black Treacle Glaze -  
Polenta - Sweetcorn  
£9.50

### Nut Roast Faggots

Trail Mix - Cranberry & Carrot  
Puree (V)  
£8.50

### Roast Pork Belly

Artichoke Puree-  
Mushrooms  
£9.00

### Quail Pie

Spinach - Ham - Onion  
£8.50

### Beetroot Gratin

Thyme Crumble- Pickled Apple  
(Ve) £8.50

### Grilled Seabass

Rosti- Peas- Tartare  
Dressing  
£8.00

### Lamb Shank

Parsnip Puree -  
Shallot  
£14.50

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## SIDES TO SHARE

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### Roast Baby Potatoes (Ve)

£3.00  
Add mustard dip (Ve) 50p  
Add cheddar & chives (V) £1

### Roast Cabbage

Chilli - Red  
Vinegar  
(Ve) £4.50

### Baker's Potatoes

Rosemary - Tomatoes -  
Lamb Fat  
£4.50

### Fried Green Beans

Garlic - Shallots  
(Ve) £3.50

### Winter Slaw (V)

Kohlrabi - Mustard  
Dressing  
£3.00

### Roast Root Veg (Ve)

Oat & Caraway Crumb  
£3.50