

ELDER

EVENING MENU
MARCH 2019

SOMETHING TO BEGIN

Purple Sprouting Broccoli

Orange Dressing - Garlic
Croutons - Almonds
£4.50 (Ve)

Crab & Sweetcorn

Polenta - Chilli -
Smoked Paprika
£6.50

Bread with Oil & Vinegar (Ve)

£3.00

Shetland Mussels

Confit Onions - Wine
Cream - Sourdough
£7.00

Celeriac & Apple Soup

Burnt Leek Oil -
Sourdough
£5.50 (Ve)

British Chorizo

Cider - Crispy
Onions
£6.50

Dorset Coppa Charcuterie

Old Winchester Cheese -
Pickles £6.50

Baked Baby Baron Bigod

Croutons, Sage & Garlic (V)

£15

*Please allow ±5 minutes
baking time!*

DISHES FOR THE TABLE, OR JUST YOURSELF

Cauliflower Steak

Confit Garlic- Lemon-
Tarragon (Ve)
£7.50

Roast Haddock Fillet

Fennel - Cream & Sorrel
Sauce - Chorizo Oil
£14.00

Roast Quail

Pork & Apple Stuffing
- Prune - Cavolo Nero
£9.00

Celeriac Gnocchi

Garstang Blue Cheese -
Pear (V)
£8.50

Grilled Seabass

Potato Rosti - Peas
- Tartare Dressing
£13.00

Lamb Henry

Parsnip Puree -
Shallot
£14.50

Roast Pork Belly

Potatoes - British Miso
- Lovage Salsa
£9.50

Grilled Eryngii Mushroom

Beetroot Quinoa -
Apple - Hazelnut
(Ve) £8.50

Braised Ox Cheek

Mushrooms - Black
Treacle - Celeriac
£9.50

SIDES TO SHARE

Roast Baby Potatoes (Ve)

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

Roast Cabbage

Chilli - Red
Wine Vinegar
(Ve) £3.50

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