

ELDER

EVENING MENU
AUTUMN 2019

SOMETHING TO BEGIN

Beetroot Tartare
Chimichurri Dressing -
Horseradish
£6.00 (Ve; GF)

*Please allow 15 minutes
baking time!*

Baked Baby Baron Bigod Cheese
Croutons, Sage & Garlic (V; GF*)
£15.50 (sharing dish)

**Sourdough with Flavoured
Butter and Oil & Vinegar (V)**
£3.75

Roast Shallot Soup
Thyme - Sourdough
£5.50 (Ve; GF*)

Rabbit Liver Parfait
Croutons - Cayenne -
Pickle
£6.50

Fishballs
Crab Sauce -
Cheese - Parsley
£7.50 (GF)

Potato Gnocchi
British Nduja - Cream - Peas
Old Winchester Cheese
£7.50

Fried Mushrooms
Garlic Toast - Artichoke Puree -
Crispy Kale (V or Ve - please specify)
£7.00

Shetland Mussels
Tomatoes - Cider - Chilli -
Confit Onions
£7.00 (GF)

DISHES FOR THE TABLE, OR JUST YOURSELF

Pea Fritters
Tartare Dressing - New
Potatoes - Garlic
£8.50 (Ve; GF)

Roast Haddock Fillet
Potato Rosti -
Tenderstem Broccoli -
Dill Cream Sauce
£14.50

The Mighty Pork Chop
12oz Chop - Mustard
Sauce - Fried Greens -
Horseradish
£13.50 (GF)

Salt Beef Brisket
Polenta - Sweetcorn
- Onion Compote
£11.00

Whole Roast Onion
Rosemary & Garlic -
Tabbouleh Salad -
Tangy Herb Dressing
£8.00 (Ve)

Fried Seabass
Elder Pesto - Pork-fried
Onions
£13.50 (GF)

Lamb Breast
Courgette - Romesco
Sauce - Yoghurt
£9.50

Sautéed Rabbit Loin
Confit Leg - Braised
Cider Carrot - Ham
£12.50 (GF)

SIDES TO SHARE

Roast Baby Potatoes
(Ve; GF) £3.00
Add mustard dip (Ve; GF) 50p
Add cheddar & chives (V; GF) £1

**Tenderstem
Broccoli**
Romesco Sauce
£4.25 (GF)

Cauliflower Cheese
Tarragon Crumb
£4.00 (V)

Lamb Fat Mash
Rosemary -
Lamb Juices
£4.50 (GF)

Buttered Peas
Garlic - Mint
£3.25 (V; GF)

Spring Greens
Yeast Dressing -
Spring Onion
£3.25 (Ve; GF)

Creamed Leeks
Tarragon
£4.00 (Ve; GF)

Roast Cabbage
Chilli - Red
Wine Vinegar
(Ve; GF) £3.75

Information on all allergens available on request. Please ask a member of our team if you've any questions regarding allergens and our menu