



Welcome to Elder

Served Saturday 10am – 5pm and all day Sunday 10am – 5pm

ALL DAY BRUNCH

Sourdough Toast (2 slices; GF on request) with:	
- Butter (or oil) and Jam, Marmalade, Marmite or Peanut Butter (V/Ve)	£2.75
- Butter & Poached Eggs	£4.00
Homemade Granola – Berry Compote – Natural Yoghurt / Oatmilk (V/Ve)	£4.00
British Cooking Chorizo - Sourdough Toast - Romesco Sauce	£7.50
Eggs Benedict – Potato Rostis – Woodall’s Blackcombe Ham – Poached Eggs – Béarnaise Sauce (GF)	£8.50
Or: Eggs as above with Pan-fried Mushrooms instead of Ham (V; GF)	£7.50
Smoked Haddock Rarebit – Béchamel – Melted Cheddar – Dressed Leaves	£7.00
Sumac & Oregano Roast Courgettes - Sourdough Toast – Camelina Seeds – Fried Egg – Romesco Sauce (V)	£6.50
Confit Duck - Potato Rosti – Potato Rosti – Fried Egg – Chilli Oil – Tomato-chilli Ketchup (GF)	£8.00
Roast Pork Belly - Braised Red Cabbage -Star Anise - Apple (GF)	£8.00
Slow-cooked Beef Shin – Sourdough Toast – Mustard – Fried Egg – Tarragon (GF on request)	£8.50
Braised Rabbit Legs - Broth - Sourdough Toast - Parsley.	£7.95
Courgette Fritters – Lemon Dip (Ve;GF)	£5.50
Roast Butternut Squash Gnocchi – Chilli Oil – Crispy Kale (Ve; GF)	£7.00

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

EXTRAS

Poached Egg (GF)	£1.00
Black Pudding (2pcs)	£1.90
Smoked Bacon (2pcs) (GF)	£1.90
Roast Baby Potatoes (Ve; GF) Or:	£3.00
Potatoes with Mustard Dip (Ve; GF)	£3.50
Potatoes with Cheddar & Chives (V; GF)	£3.75
House Slaw	£3.00
Mustard Mayo Dressing (V; GF)	
Green Salad	£3.50
Mustard Dressing (Ve; GF)	
Roasted Cauliflower - Tarragon - Shallots - Lemon & Garlic (Ve-GF)	£4.50

BRITISH MEAT & CHEESE BOARDS

All our meats and cheeses are British, made by small, artisan producers. Choose a mixed board from the below. All served with bread (GF on request); crackers & chutney (cheeses) and pickles (meats):

£4.75 Choose 1	£8.50 Choose 2
£11.75 Choose 3	£14.75 Choose 4

CHEESES

Cheddar (Cow’s; U)
Baron Bigod (Brie-style Cow’s)
 Mrs Bell’s Blue (Sheep’s; P; V)
Wild Garlic Yarg (Cow’s; P; V)
 Colston Bassett Stilton (Cow’s)
Ashlynn (Goat’s; U; V)
 Auld Reekie (Smoked; Cow’s)

MEATS

Dorset Coppa
Suffolk Salami
 Suffolk Chorizo
Woodall’s Blackcombe Ham
 Great Glen
 Venison & Green Pepper Salami

DRINKS

Bloody Marys

The Classic	£6.00
Red Snapper, with Crow Man lovage gin	£7.00
Virgin Mary, no alcohol...all the trimmings	£3.5