

ELDER

EVENING MENU
WINTER 2020

SOMETHING TO BEGIN

Brussel Sprouts
Potato Puree - Port Reduction
£6.50 (Ve; GF*)

Glazed Pork Cheek
Black Pudding - Apple
Sauce - Mustard
£7.00 (GF)

Baked Baby Baron Bigod Cheese
Croutons, Roast Garlic (GF*) £15.50
(sharing dish)

*Please allow 15 minutes
baking time!*

Soup of the Day
Sourdough
£5.50 (Ve; GF*)

Bread...

...And flavoured butter or
vegan butter (Ve); oil & vinegar (Ve);
Spice dip (Ve) (choose 2) £3.75

Purple Sprouting Broccoli
Molasses - Pomegranate -
Crispy Potato
£7.00 (Ve)

Potted Salmon
Cucumber Pickle - Capers
- Croutons
£7.00 (GF*)

Mackerel
Celeriac, caper & mayo -
Bramley Puree £7.00
(GF)

DISHES FOR THE TABLE, OR JUST YOURSELF

Leek & Mushroom Parcels
Jerusalem Artichoke Puree -
Tarragon
£10.50 (Ve)

Pan-fried Cod
Purple Sprouting Broccoli - Garlic
& Hazelnut Sauce
£14.50 (GF)

Roast Lamb Breast
Anchovy & Rosemary - Pearl
Barley - Broth
£11.00

Slow Poached Egg
Creamed Kale -
Fried Salsify
£9.50 (V)

Gurnard Fillet
Mussel Emulsion - Salsify -
Parsnip Puree
£14.00 (GF)

Treacle-glazed Beef Short Rib
Crispy Potato Strings -
Pickled Turnip
£14.50 (GF)

Roast Pigeon Crown
Rich Bean Stew - Lardons -
Tomato -
£13.00 (GF)

SIDES TO SHARE

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

Quarter or Half a Roast Celeriac
Butter - Garlic - Rosemary 1/4 -
£3.50 ; 1/2 - £5.50 (Ve; GF)

Cauliflower Cheese
Tarragon Crumb
£4.00 (V)

Lamb Fat Mashed Potatoes
Parsley - Lamb Juices
£3.75 (GF)

Steamed Kale
Toasted Hazelnuts -
Chilli Oil
£3.50 (Ve; GF)

Roast Beetroot
Orange - Horseradish
£3.50 (Ve; GF)

V = Vegetarian; Ve = Vegan; GF = Gluten Free; *GF = Gluten Free option available on request

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