

# Dinner Menu



## Nibbles/Light Bites *(to share between two)*

Homemade breads, balsamic oil 3.50

Olives 3.50

Sharing board *(homemade breads, scotch egg, olives, cheddar, smoked salmon, charcuterie)* 17.50

## Starters

Poached haddock, potato cake & curry sauce 6.50

Roasted butternut & feta salad, pine nuts 6.50

Cured trout, fennel, apple & pea shoots 7.25

Large flat mushrooms on black olive toast 6.50

Fricassée of lambs' kidneys, mushrooms & tarragon 8.50

Breast of wood pigeon, bacon & black pudding 7.95

Broccoli & stilton soup, homemade bread 5.75

Free-range pork scotch egg, parsley aioli 6.50

## Main Courses

Abbot's Elm cheese burger or veggie burger, hand-cut chips, tomato pickle, mustard mayo 13.50

Fillet of Sea bream, pea risotto 18.50

Breast of cornfed chicken, Puy lentils, baby carrots & leeks 19.25

Fillet of coley, sautéed potatoes, tenderstem broccoli 18.50

Guinness-braised daube of Beef, horseradish mash, roast root veg 19.50

Abbots Elm fish pie, broccoli almondine 12.95

Seared calf's liver, creamed savoy, mustard mash, crispy bacon, red onion jam 18.95

Pork & apple pie, root vegetables, chips or mash 12.95

Caramelised beetroot & shallot tart, goats' cheese 12.95

30-day dry-aged British beef, hand cut chips, field mushrooms, beef tomato

8oz ribeye – 23.00 6oz fillet – 24.00 8oz fillet – 29.00 Sauces – 2.00 *(peppercorn; blue cheese)*

## Side Orders *all at 3.50*

Hand cut chips ∞ Broccoli almondine ∞ Green salad ∞ Roast root vegetables

## Desserts

Mixed berry iced parfait, strawberry ice cream 6.95

Sweet ginger panna cotta, poached rhubarb & shortbread 6.95

Dark chocolate tart, raspberry sorbet & meringue 7.25

Vanilla crème brûlée 6.95

Sticky toffee pudding, toffee sauce, vanilla ice cream 7.95

A choice of homemade ice creams & sorbets 2.25 *per scoop*

Trio of cheeses, celery & grapes, crackers 8.50

Cheeseboard *(to share between two)* 16.00

A selection of teas & coffees *from* 2.20

***We do our best to accommodate dietary requirements and allergies. However, almost all our dishes contain dairy products and whilst we will adapt, where possible, meat & fish dishes for those who are lactose intolerant we do not offer a plant-based menu.***