



Dinner Menu April 2021

To Start

Smoked Mackerel Pate with Griddled Wholegrain Toast & Herb Salad 7.00	Char-grilled Asparagus with Romesco Sauce and Toasted Almonds 6.50
Spicy Panko Breaded Brie with a Raspberry & Port Reduction 6.50	Baby Back Ribs of the Day with Slaw and Dipping Sauce 7.50

Mains

Fillet of Salmon or Tofu with Crushed New Potatoes, Confit Leeks, Asparagus & Hollandaise 14.50	Tuscan Pork Belly served with Olive Oil Roasted Potatoes, Spinach & a Spiced Apple Reduction 15.50
The Elm Tree Chicken Kiev served with Creamy Mash, Chantenay Carrots and Garlic Butter 14.50	Black Bean Burger with Smashed Avocado on Vegan Brioche with Chips & Chipotle Mayonnaise (V, Vg) 12.50
The Elm Beef Burger with Cheddar & Smoked Bacon, Chips & Dill Pickle £14.00	Beer Battered Haddock served with Chips, Minted Mushy Peas & Tartare 14.00

Please Ask About our Daily Specials including Brixham Day Boat Fish

Desserts

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream 6.50	Fig & Frangipane Tart served with Seville Orange Ice Cream 6.50
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Orange Creme Bruleé with Shortbread Biscuit
6.00