



Dinner Menu December 2020

To Start

Duck Liver Parfait served with
Orange Chutney & Brioche
7.50

Panko Breaded Brie with a
Raspberry & Port Reduction
6.95

Winter Warmer Salad - Roasted
Butternut Squash & Goats Cheese
with Toasted Pumpkin Seeds
6.95

Beetroot Cured Salmon
With Pickled Cucumber, Horseradish
Cream & Rye Bread
7.50

Mains

Herb Crusted Salmon or Tofu with
Crushed New Potatoes, Cherry
Tomatoes and Mediterranean Veg
13.95

Pork Belly served with Black Pudding
Mash, Red Cabbage, Caramelised
Apple and Red Wine Jus
15.50

Beer Battered Haddock served with
Chips, Minted Mushy Peas & Tartare
13.95

The Elm Beef Burger with Cheddar &
Smoked Bacon, Chips & Dill Pickle
14.50

Black Bean Burger served with Smashed Avocado on Vegan Brioche with
Chips & Vegan Chipotle Mayonnaise (V, Vg)
£12.95

Daily Specials - Fish from Brixham & Pie of the Day

Desserts

Sticky Toffee Pudding with Toffee
Sauce and Vanilla Ice Cream
6.95

Fig & Frangipane Tart served with
Seville Orange Ice Cream
6.95

Crumble of the Day served with Vanilla Ice Cream or Custard
6.95