



Dinner Menu July 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 & Salad 7.50

Mains

Harissa Roast Salmon or Butternut Squash with Roasted Med Veg, Couscous & Spicy Citrus Dressing 14.95	Rump of Lamb served with Pea Purée, Caramelized Banana Shallots, Dauphinoise Potatoes & Red Wine Jus 16.95
The Elm Tree Chicken Kiev served with Creamy Mash, Chantenay Carrots and Garlic Butter 14.95	Black Bean Burger with Smashed Avocado on Vegan Brioche with Chips & Chipotle Mayonnaise (V, Vg) 12.95
The Elm Beef Burger with Cheddar & Smoked Bacon, Chips & Dill Pickle £14.50	Beer Battered Haddock served with Chips, Minted Mushy Peas & Tartare 14.50

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