



## Dinner Menu: October 2020

### To Start

Artisan Bread with Extra Virgin Olive Oil and Aged Balsamic Vinegar 7.50	Chicken Liver Parfait with Sourdough Toast & Red Onion Chutney 7.50
Roasted Fig stuffed with Stilton & Wrapped in Parma Ham with Balsamic Glaze 8.50	Smoked Haddock Fishcake served with a Poached Egg, Spinach & Hollandaise 8.95

### Mains

Five Spice & Sesame Salmon served with Stir Fried Oriental Vegetables & Teriyaki Roasted Potatoes 13.95	Chicken Kiev served with Mashed Potatoes, Tenderstem Broccoli, Carrots & Garlic Butter 14.50
Beer Battered Haddock served with Chips, Minted Mushy Peas & Tartare 13.95	The Elm Beef Burger with Cheddar & Smoked Bacon, Chips & a Pickle 14.50
Black Bean Burger served with Smashed Avocado on Vegan Brioche with Chips & Vegan Chipotle Mayonnaise (V, Vg) £12.95	

Please Ask About our Daily Specials & Pie

### Desserts

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream 6.95	Creme Brulee with Mixed Berries 6.95
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Crumble of the Day served with Vanilla Ice Cream or Custard  
6.95