



Dinner Menu September 2020

To Start

Artisan Bread with Extra Virgin Olive Oil and Aged Balsamic Vinegar 3.95	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 Peas, Tartare, Lemon & Pickle 13.95	8oz Beef Burger with Cheddar & Smoked Bacon or Spicy Vegan Burger both served with Chips & Pickle 14.50/12.95

Please Ask About our Daily Specials Board

Desserts

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream 6.95	Creme Brulee with Mixed Berries 6.95
---	---

We are all delighted to welcome you all back to The Elm!

We have missed you a lot - as such let us look after you!

Please stay seated for the duration of your visit...

Unless you need to pop to the loo of course!

Please fill in the Form below for Track & Trace and give us Feedback
on your experience today,

Thankyou for supporting us in this difficult time.

When you leave please do so via the
signed exits on the decking,

Thankyou,

Jim & All at The Elm x

Name	
Contact Phone Number	
Date	
Time of Arrival	
Time of Departure	
Feedback	