



Dinner Menu September 2021

To Start

Soup of the Day served with
Bread & Butter (V)

4.50

Wild Mushrooms with
Spinach, Garlic & Oat Cream
On Ciabatta (Vg)

7.50

Spicy Panko Breaded Brie with a
Raspberry & Port Reduction

7.00

Duck Liver Parfait with Granary Toast
& Red Onion Marmalade

7.50

Salmon & Herb Fishcake served with
Sweet Chilli Jam
and a Mixed Leaf Salad

7.00

Whitebait served with Mixed Leaves
and Marie Rose Dipping Sauce

7.00

Whole Baked Camembert with Ciabatta Crisps & Homemade Chilli Jam

11.50 (To share)

Main Course

Harissa Roast Salmon or Butternut
Squash with Roasted Med Veg,
Couscous & Spicy Citrus Dressing

14.95 / 12.95 (Vg)

The Elm Tree Beef Burger with
Cheddar & Smoked Bacon,
Chunky Chips & a Dill Pickle

14.95

Beer Battered Cod served with
Chunky Chips, Minted Mushy Petit
Pois, Tartare & Lemon Wedge

14.95

Slow Roast Pork Belly with
Wholegrain Mustard Mash & Creamy
Cabbage and Bacon

16.50

The Elm Tree Chicken Kiev served
with Creamy Mash, Green Beans
and Garlic Butter

14.95

Black Bean Burger with Avocado on
Vegan Brioche with Chunky Chips &
Vegan Chipotle Mayonnaise (V, Vg)

13.50

Brixham Fish of The Day - Market Price

Please ask about our Seasonal Specials



September Dinner Menu Cont.

Desserts

Sticky Toffee Pudding with Toffee
Sauce and Vanilla Ice Cream
7.00

Lemon Meringue Tart served with
Raspberry Compote
7.00

Chocolate Brownie with Walnuts &
Vanilla Ice Cream
7.00

Crumble of the Day served with
Vanilla Ice Cream or Custard
6.50

Selection of Teas, Coffee & Digestifs

Childrens Menu - 7.50

Choose From:

Fish Fingers
Home-made Cheese Burger
Battered Mini Chicken Bites
Pork Sausages

With a choice of:
Chips, Fries or Mash
&
Garden Peas or Baked Beans

Followed by
Ice Cream – Vanilla, Strawberry or Chocolate