



Dinner Menu September 2021

To Start

Soup of the Day served with
Bread & Butter (V)
4.50

Woodland Mushrooms with
Spinach, Garlic & Oat Cream
On Grilled Ciabatta (Vg)
7.50

Spicy Panko Breaded Brie with a
Raspberry & Port Reduction
7.00

Duck Liver Parfait with Granary Toast
& Sticky Red Onion Marmalade
7.50

Salmon & Herb Fishcake served with
our Homemade Sweet Chilli Jam
& Mixed Leaves
7.00

Whitebait served with Mixed Leaves
and Marie Rose Dipping Sauce
7.00

Whole Baked Camembert with Ciabatta Dippers & 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, Dill Pickle & Salad
14.95

Ringwood Beer Battered Cod served
with Chunky Chips, Minted Mushy
Peas, Tartare & Lemon Wedge
14.95

6 Hour 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

The Elm Sticky Toffee Pudding with
Toffee Sauce and Ice Cream

6.50

Tarte au Citron served with
Raspberry Compote

6.50

Goey Chocolate Brownie with
Walnuts & Vanilla Ice Cream

6.50

Crumble of the Day served with
Vanilla Ice Cream or Custard

6.50

Selection of Ice Creams 1/2/3 Scoops 1.90/3.80/5.70
Vanilla, Double Choc Chip, Strawberry, Pistachio, Honeycomb & Mango Sorbet

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