



Lunch Menu September 2021

Lighter Lunch or to Start

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

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

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

Salmon & Herb Fishcakes served with
Home-made Sweet Chilli Jam
and a Mixed Leaf Salad
7.00 add Fries + 1.50

Whitebait served with Mixed Leaves and Marie Rose Dipping Sauce
7.00

Mains

Harissa Roast Salmon
or Butternut Squash Salad with
Cous-Cous & Roasted Peppers
13.50/12.50

Cajun Chicken Salad with Avocado,
Cherry Tomatoes, New Potatoes &
Herb Oil Dressing
13.50

The Elm Tree Beef Burger with
Cheddar & Smoked Bacon,
Chunky Chips & a Dill Pickle
14.95

6oz Thin Sirloin with French Fries,
Shallot, Cherry Tomatoes, Rocket
Salad & Peppercorn Sauce
18.50

Black Bean Burger with Avocado on
Vegan Brioche with Chunky Chips &
Vegan Chipotle Mayonnaise (V, Vg)
13.50

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

Brixham Fish of The Day
Market Price

Daily Specials - Including Sandwiches



September Lunch 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

Gooey 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