



## 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  
& Red Onion Marmalade  
7.50

Wild Mushrooms with  
Spinach, Garlic & Oat Cream  
On 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

Beer Battered Cod served with  
Chunky Chips, Minted Mushy Petit  
Pois, Tartare & Lemon Wedge  
14.95

Brixham Fish of The Day  
Market Price

Daily Specials - Including Sandwiches



## September Lunch 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