The Elm Tree

Lunch Menu

Nibbles

Bread, Oil & Balsamic. 5
VG

Mixed Olives. 5
VG&GF

Halloumi Fries & Chilli Jam. 7.5
V/GF

Starters

Hand Pressed Falafel made with Fresh Herbs & Garlic with Toasted Flatbread & Hummus. 8
Make it a Main & Add Extra Falafel, Fries & Flatbread. 15
V or VG

Chicken Liver Parfait Served with Sourdough Toast, Cornichons & Silver Skin Onions. 8.5
GF Bread Available

Crispy Whitebait Served with Salad, Basil Salsa & a Marie Rose Dipping Sauce. 8.5
GF

Fresh Tomato Bruschetta, With Red Onion, Basil & Balsamic Vinegar Served on Toasted Ciabatta with Extra Virgin Olive Oil. 8
VG

Lightly Spiced Tempura Calamari Served with Salad, Lemon Wedge & Garlic Mayo. 9

Lamb Kofte made with Fresh Herbs & Chilli, Served with Salad & Tzatziki. 9
Make it a Main & Add Extra Kofte, Fries & Flatbread. 17
GF Flatbread available

Main Course

Classic Caesar Salad with Anchovies, Garlic & Herb Croutons & Parmesan Cheese. 12
Remove anchovies - V
Add Chicken. 5

Fish of the Day Served on the Bone with a Lemon & Caper Butter, French Fries & Salad. 17
GF

Our Quiche of the Day Served with Roasted New potatoes, Salad & a Basil Dressing. 15
V

The Elm Tree Burger topped with Bacon, Cheese & Balsamic Onions in a Seeded Brioche Bun with Salad & Garlic Mayo Served with Chunky chips, Salad, Basil Salsa & a Dill Pickle. 18
GF Bun Available

Blackened Cajun Chicken Burger in a Seeded Brioche Bun with Salad & Garlic Mayo Served with French Fries, Salad, Basil Salsa & a Dill Pickle. 17
GF Bun Available

Guest Ale Battered Cod & Chunky Chips Served with Minted Mushy Peas, Tartare Sauce & Lemon Wedge. 18
GF Batter Available

Warm Ciabatta Sandwiches Served with French Fries, Salad & Basil Salsa. 12
Halloumi, Roasted Red Pepper & Chilli Jam *V*
Bacon, Lettuce, Tomato & Garlic Mayo