

# ELMERS COURT



Guests on Dinner Inclusive Packages will receive £25 per person towards this menu or 2 courses. A 3rd course will be added at a charge of £3.95 per person.

## NIBBLES

TRUFFLE AND PECORINO NUTS (193kcal / VG) / 4

MARINATED OLIVES (102kcal / VE) / 4

SOURDOUGH / 6

Served with whipped anchovy butter (453kcal / VG)

## STARTERS

SCALLOPS / 17

Chorizo croquette, Parma ham, pickled cauliflower, apple gel (348kcal)

LOBSTER AND CRAYFISH COCKTAIL / 19

Caviar, pickled lemon, melba toast (208kcal)

PULLED HAM HOCK TERRINE / 14

Pickled shimeji, fig chutney, rocket, balsamic, sourdough (547kcal)

SMOKY CAULIFLOWER WINGS / 12

Paprika roasted shallots and giant cous cous salad (196kcal / VE)

 HONEY GLAZED GOATS CHEESE / 14

Salt baked beetroot, dukkah (447kcal / V)

 VEGETABLE PAKORAS / 9

Served with a cucumber & mint dip (655kcal / V)

 SOUP OF THE DAY / 9

Served with sourdough (VE)

## FROM THE GRILL

AGED SIRLOIN STEAK 220G / 38

Served with triple cooked chips, rocket salad and choice of sauce (959kcal)

COTE DE BOEUF 800G (FOR 2) / 90

Served with choice of 2 sides and sauce (3018kcal)

## SALADS

GREEK SALAD / 18

Feta cheese, mixed peppers, cherry tomato, cucumber, olives (341kcal / VG)

## MAINS

CATCH OF THE DAY / ASK YOUR SERVER

Seasonal greens, hollandaise sauce

KING PRAWN LINGUINI / 20

White wine, garlic, chilli, cherry tomato, parsley (607kcal)

TRADITIONAL HADDOCK AND CHIPS / 19

Served with thin-cut chips, mushy peas, tartare sauce and lemon (738kcal)

 MALAYSIAN VEGAN CURRY / 17

Served with pickled Asian Slaw, grilled flat bread, basmati rice (811kcal / VE)

 SHEPHERD'S PIE / 18

Slow cooked Scottish lamb with peas, topped with parsley and Cheddar mash (693kcal)

 CORN-FED CHICKEN BREAST / 26

Buttery thyme fondant, seasonal greens, corn cider jus (672kcal)

 GNOCCHI / 17

Served with sun blushed tomatoes & spinach in a creamy sauce (575kcal / V)

## SIDES

SEASONAL GREENS (60kcal / VE) / 5

DUCK FAT CHIPS WITH ROSEMARY (548kcal) / 5

GREEN SALAD (424kcal / VE) / 5

MATURE CHEESE AND TRUFFLE OIL / 5

MASHED POTATO (360kcal / VG)

## SAUCES

PEPPERCORN SAUCE (35kcal / VG) / 4

BEARNAISE SAUCE (246kcal / VG) / 4

## DESSERTS

 CHOCOLATE TRUFFLE MOUSSE / 10

Steeped Cherries, Honey Granola (436kcal / V)

 NEW FOREST ICE CREAM / 8.5

3 boules, selection of flavours available (166kcal / V)

 VANILLA CRÈME BRULEE / 10

Scottish shortbread (291kcal / VG)

RASPBERRY FRANGIPANE TART / 10

Fresh berries (708kcal / VG)

SELECTION OF ENGLISH CHEESES / 15

Smoked Applewood, Somerset Brie, Clawson Blue Stilton, fig compote, grapes, oat crackers (676kcal / VG)

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. All details are correct at time of going to print, however may be subject to change from time to time.

A discretionary 12.5% service charge has been added to your bill. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

All prices include VAT at the current rate of 20%.

VE = Vegan VG = Vegetarian  
(Adults need around 2000 kcal a day).