

THE OLD  ELM TREE
Bar & Restaurant

ENTREE

A selection of warm breads with olive oil and balsamic	£3.00
A mixture of black and green olives with marinated feta cheese	£2.00
A selection of roasted pistachio nuts and salted cashew nuts	£1.50

STARTERS

Truffled chicken and leek ravioli served with chicory, rocket and a garlic froth	£6.25
Smoked haddock and spring onion fishcake served with pea puree, rocket and a herb sauce	£5.75
Tempura of king prawns served with a pickled ginger and coriander salad and a sweet chilli dipping sauce	£6.95
Wild and field mushroom cappuccino served with a garlic crouton and red basil	£4.95
Pan seared scallops and roasted pork belly served with pea puree and a garlic chive salad	£7.25
Oven baked vine tomato and goats cheese crostini served with caramelised red onions and a balsamic dressing	£5.25

MAINS

US grain fed sirloin steak served with homemade chips, black pepper butter and a tomato, red onion and rocket salad	£18.95
Roasted stone bass fillet served with garlic and herb potatoes, green beans and a lemon butter sauce	£13.95
Duke of Berkshire pork belly served with roasted sweet potato mash, truffled savoy cabbage and a wholegrain mustard sauce	£14.50
Grilled venison burger served with homemade chips, chocolate relish and watercress salad	£13.95
Roasted butternut squash, red pepper and cream cheese filo parcels served with crushed new potatoes, baby spinach and a basil pesto	£11.75
Roasted vegetable and blue cheese risotto served with crispy rocket and crème fraîche	£9.95
Homemade steak and ale suet pudding served with buttered mash potato and a fricassee of vegetables	£11.50
Roasted chicken breast served with a fondant potato, roasted vegetables and a mushroom sauce	£12.95
Chicken, sweetcorn and thyme risotto served with rocket, parmesan and balsamic	£11.95
“Fish and chips” battered in the Elm Tree beer batter, homemade chips, minted peas and tartare sauce	£10.75