



The Menu

Served 1pm – 8.45pm



While you wait...

Toasted flatbread

served with lemon & herb kalamata olives & hummus £8.50 VG, GFA, V

Starters

Soup

Warm Bread & Butter £8.00 V, GFA, VGA

Sundried Tomato Arancini
Godminster Cheddar & Aioli £8.50 V

Beetroot & Cured Salmon
Fennel & Apple Salad, Crème Fraiche £8.50 GF

Game Terrine,
Mixed Leaf, Crostini, Beetroot & Liquorice
Chutney £8.50 GFA

Thai-style Duck Spring Rolls,
Homemade Hoisin Sauce & Cucumber Spring
Onion Mixed Leaf Salad £8.50

Mains

Sustainably Sourced Local Market Fish £22
Please speak to your server about today's dish

Lamb Shank £27
Creamed Mash, Roasted Carrot, Port Jus GF

Glazed Pork Belly £24
Potato Rosti, Apple Puree, Braised Red Cabbage GF

Beetroot & Goats Cheese Salad £17
Toasted Pumpkin Seeds, Mixed Leaf, House Dressing GFA, VA, VGA

Wild Mushroom Tagliatelle £18
Garlic Bread & Parmesan Shavings VA

8oz Sirloin Steak* £28
Chunky Chips, Roasted Vine Tomatoes, Garlic Mushroom, Beer Battered Onion Rings GFA
Add Peppercorn, Blue Cheese, or Bourbon BBQ Sauce £2.50
(*£5 supp. For DBB)

The Classics

Hunters Chicken,
Grilled Chicken Breast, Bacon, BBQ Sauce,
Mature Cheddar, Chunky Chips, Salad, Slaw £18
GFA

Elfordleigh's Signature Beef Burger,
Mature Cheddar, Smoked Streaky Bacon,
House Burger Sauce £19 GFA
Vegetarian option available

Pie (see specials board),
Mash, Panache of Green Veg & Gravy £18

Cider Battered Fish & Chips,
Minted Mushy Peas, Tartar Sauce £18 GFA

Please advise your server of any allergies or dietary requirements upon ordering.
V: Vegetarian, VG: Vegan, GF: Gluten Free, VA: Vegetarian Available, VGA:
Vegan Available, GFA: Gluten Free Available