



The Menu

Served 1pm – 8.45pm



Nibbles

Great to share whilst waiting for your first course to arrive

Toasted flatbread £8.50 VG, GFA, V
Lemon & Herb Kalamata Olives, Hummus, Oil & Balsamic

*

Lightly Herbed Dough Sticks with Aioli £6.00 V, VGA

*

Lemon & Herb Kalamata Olives £5.50 VG, GF, V

Starters

Tomato Soup £8.00 V, GFA, VGA

Warm Bread & Butter

*

Spinach & Ricotta Arancini £8.50 V, GF
Risotto Rice Balls, Breadcrumbs & Deep Fried

*

Spiced Scotch Egg £9 GF

Spicy Sausage, Chicken Egg, Garlic Mayo & Rocket

*

Locally Sourced Mackerel Pate £9 GFA

Warm Toasted Bagel, Orange & Rocket Salad

*

Hand Rolled Vegetable Spring Roll £8.50 V

Asian Slaw & Chilli Scented Endive

Mains

Sustainably Sourced Local Market Fish £22

Please note this dish will vary on the day

*

Vegetable Massaman Curry £17 V, VGA, GF

Sticky Jasmine Rice & Prawn Crackers

Add Chicken £5

*

Confit Duck Leg £24 GF

Bean Cassoulet, Sauteed Baby Potatoes, Tenderstem Broccoli, Stewed Apricots

*

Chicken Arrabbiata Tagliatelle £19 VA

Spiced Sausage Crumb, Parmesan & Garlic Ciabatta

*

Hot Honey Tomahawk Pork Chop £28 GF

Cheddared Mash, Sweet Potato Puree, Braised Red Cabbage, Chargrilled Apple

(*£5 supplement for DBB)

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



The Menu

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The Classics

8oz Sirloin Steak** £28 GFA

Chunky Chips, Tomato, Field Mushroom, Beer Battered Onion Rings

Add Peppercorn, Blue Cheese, or Bourbon BBQ Sauce £2.50

(**£5 supp. For DBB)

*

Hunters Chicken £19 GFA

Grilled Chicken Breast, Bacon, BBQ Sauce,

Mature Cheddar, Chunky Chips, Salad, Coleslaw

*

Steak & Ale Pie £18

Mash, Panache of Green Veg & Gravy

Vegan option available

*

Elfordleigh's Signature Beef Burger £19 GFA

Mature Cheddar, Smoked Streaky Bacon, Fries,

House Burger Sauce & Coleslaw

Vegetarian option available

*

Cider Battered Fish & Chips £18 GFA

Minted Mushy Peas, Tartar Sauce, Lemon

*

Salads

The Greek £17 GF, VGA

Feta, Olives, Kopya Peppers, Pomegranate, Mixed Leaf

*

Smoked Mackerel Nicoise £18.50 GF

Tomatoes, Egg, Olives, Anchovies, New Potatoes, Mixed Leaf

*

Beetroot & Quinoa £17 V, VG, GF

Heritage Beetroot, Pumpkin Seeds, Mixed Leaf

*

Sides

Seasonal Greens £5 VGA, V, GF

Chunky Chips or Skinny Fries £5.50 V, VG, GF

Cheesy Chips – Chunky or Skinny £6.50 V, GF

Garlic Ciabatta £5.50 V

Cheesy Garlic Ciabatta £6.50 V

Beer Battered Onion Rings £5.50 V

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Desserts

Chef's Cheesecake £9 V

Please note this dish will vary on the day

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Elfordleigh Mess £9 GF, V

Strawberries, Chantilly Cream, & Meringue

*

Lemon Tart £9 V

Raspberry Sorbet

*

Sticky Toffee Pudding £9 V

Clotted Cream Ice Cream & Toffee Sauce

*

Blood Orange & Chocolate Delice £9 V

Candied Orange Peel & Creme Fraiche

*

Trio of Local Cheeses** £13 V, GFA

Biscuits, Chutney, Grapes, Apple

*(**£4 supp. For DBB)*

*

Trio of Ice Cream £6.50 GF, V, VGA

Wide selection of flavours, to choose from:

Chocolate

Strawberry

Vanilla

White Chocolate Avalanche

Salted Caramel

Bueno Ripple

Lemon Swirl

Amaretti & Cherry

There are also sorbets and vegan ice creams available

For dinner inclusive packages (DBB) you may have 3 courses

any starter – you can choose a 'nibbles' option instead

any main – including the classics and salads

and any dessert

Please be aware some dishes have supplemental charges

and any sides, sauces or extra dishes are chargeable.

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