

# A La Carte Spring Menu

## ALLERGY ADVICE

Some of our dishes may be prepared in the presence of allergenic ingredients, as such we therefore cannot guarantee our dishes are 100% free of these ingredients. If you have an allergy, please inform a member of our team upon ordering.

*V- Vegetarian VG- Vegan VGO - Vegan Option Available GF- Gluten Free*

*“As the seasons change our menu leans towards premium locally sourced seasonal produce. Some of our dishes are robust & hearty. Some light and delicate.”*

*Justin Gabriel Brown, Head Chef*

*Our kitchen team recommend Asparagus & Truffle, Aged Beef Ribeye and Devonshire Burnt Cream.*

## STARTERS

<b>Cream of Cauliflower Soup (V,GF)</b> Pine Nut Crumb, Lemon Oil, Lemon Balm	9.50	<b>Hampshire Hock Terrine</b> Pickled Cauliflower, Rainbow Carrots, Sourdough and Piccalilli Gel	12.95
<b>Asparagus and Truffle (V,GF)</b> Charred Asparagus, Poached Free Range Egg, Hollandaise Sauce and Shaved Summer Truffle	15.50	<b>Beetroot, Beetroot, Beetroot (VG, GF)</b> Poached and Pickled Beets, Beetroot Powder, Caramelized Walnuts, Red Vein Sorrel	11.95
<b>Hand Dived Orkney Seared Scallops</b> Celeriac Puree, Hampshire Chorizo Crumb, Edamame Beans	17.25	<b>Forest Mushroom and Toast (V)</b> Penny Bun, Girolles & Tarragon Ragu Toasted Brioche, Crème Fraîche, Salad Cress	11.95
<b>Burrata from Puglia (V, VGO)</b> Heirloom Tomato Salad, Balsamic Pearls, Basil Oil, Basil Cress	14.00		

## MAIN COURSES

<b>Local Corn-Fed Chicken Supreme (GF)</b> Punny Bun & GRIOLLE Mushroom Ragu, Wilted Baby Leeks, Crispy Chicken Skin	17.95	<b>Spring Lamb</b> Lamb Rump, Lamb Bon Bon, Spring Greens, Peas, Pea Shoots, Mint Jus	24.50
<b>Pan Roast Atlantic Cod (GF)</b> Chive Butter Foam Sauce, Bantry Bay Mussels, Lyme Bay Clams, Sautéed Gnocchi	23.95	<b>Spiced Cauliflower Steak (VG, GF)</b> Butterbean Puree, Chimichurri Sauce, Root Vegetable Crisps	17.95
<b>Scottish Grass- Fed Aged Ribeye Steak (GF)</b> 8oz 45-Day Aged, Skinny Fries, Watercress & Pickle Salad, Vine Tomatoes, Peppercorn or Bearnaise Sauce <i>Chef Recommends Medium Rare</i>	35.95	<b>Garden Risotto (GF, VE)</b> Asparagus, Garden Peas, Forrest Mushroom, Truffle Oil, Crème Fraîche, Parmesan Crisp	17.95
<b>Braised Hampshire Pork Cheeks</b> Apple Sauce, Puffed Pork Skin, Charred Tender Stem Broccoli, Wholegrain Mustard Jus	22.95		

## SIDES

<b>Apple, Walnut &amp; Blue Cheese Salad (GF, VG)</b>	4.95	<b>Skinny Fries (GF, V)</b>	4.95
<b>Hispi Cabbage, Crème Fraîche Bacon &amp; Crispy Onion</b>	4.95	<b>Leaf &amp; Herb Salad (GF)</b>	4.95
<b>Sautéed Jersey Mids (GF)</b>	4.95		

## DESSERTS

<b>Pastry Chef Madura's Rum &amp; Raisin Cheesecake</b> Served with Madagascan Bourbon Vanilla Ice Cream	9.50	<b>Selection of Ice Cream (VG, GF)</b> Strawberry & Yuzu - Rhubarb & Raspberry Madagascan Bourbon Vanilla - Chocolate	9.50
<b>Granny Smith Apple Crumble</b> Spiced Ginger Apples, Shortbread Crumble Topping, Fresh Raspberries, English Custard	9.50	<b>Selection of House Sorbet (VG, GF)</b> Champagne, Lemon, Raspberry	9.50
<b>Flourless Chocolate Cake (GF, V)</b> Served with vanilla ice cream and chocolate syrup	9.50	<b>Devonshire Burnt Cream</b> Shortbread Crumb, Raspberry Sorbet, Fresh Raspberries	9.50
		<b>Cheese Plate</b> Cornish Yarg, Shropshire Blue, Driftwood Goats Cheese, Westcomb Cheddar, Carrot & Apricot Chutney, Peter's Yard Sourdough Crackers	<b>2 cheeses 10.50 4 cheeses 14.50</b>

### LOCAL PRODUCE

*Whenever possible we buy the best produce from Hampshire and other U.K producers and suppliers.*

### OUR SUPPLIERS:

>> Hartley Wintney Traditional Butchers >> Kingfisher

**The Elvetham operates as a cashless hotel and only accept card payments.  
A discretionary 10% service charge will be added to your bill.**