

Sylvanus Restaurant

A La Carte Menu

ALLERGY ADVICE

Some of our dishes may be prepared in the presence of allergenic ingredients, 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 VE- Vegan VEO – Vegan Option Available GF- Gluten Free GFO- Gluten Free Option Available DF- Dairy Free DFO- Dairy Free Option Available

A note from our Kitchen Team: “This menu is a celebration of the season, featuring the freshest ingredients crafted in to vibrant and refreshing dishes that truly capture the essence of this time of year.”

NIBBLES

Mix ed Olives (VE/GF) 3.95 Smoked Almonds (VE/GF) 3.95 Olive Oil and Balsamic Vinegar with Crusty Bread 3.95 Mini Pikelets with Smoked Salmon and Crème Fraiche 4.95

STARTERS

Courgette Velouté (GF/V/VEO) <small>Stilton mousse</small>	8.50	Gin & Beetroot Cured Hampshire Trout (GF) Sweet pea purée, edamame beans and fennel slaw	12.50
Grilled King Prawns (GF) Roasted peppers, lemon and garlic chilli aioli	12.50	Duck Terrine Orange gel, cauliflower purée and sourdough toast	12.95
Roasted Butternut Squash (GF/VEO) Chorizo kale and pumpkin purée	9.50	The Elvetham’s Prawn Cocktail (GF) Tiger prawns, Marie Rose sauce, gem lettuce, radish, spring onion, chives	12.95

MAIN COURSES

Mushroom & Spinach Risotto (GF/V/VEO) Crispy rocket leaves and parmesan	14.50	Pan-Roasted Stone Bass (GF/DFO) Lemongrass pea purée, a herb potato cake and asparagus with beurre blanc	21.95
Hampshire Duck Breast (GF/DF) Swede fondant, beetroot purée, autumnal vegetables and a cherry jus	23.50	Stir Fry (VE) Rice, vermicelli noodles, tofu, red pepper, savoy cabbage, garlic, chilli flakes, spring onion and soy sauce	15.25
Braised Lamb Shank (GF/DFO) Mashed potato, grilled shallot, spinach and mint jus	34.95	Parsnip and Porcini Mushroom Wellington (V, VEO) Mashed potato, carrots and gravy	16.50

From the Grill

All grills are accompanied with grilled tomato, mushroom, chunky chips and a choice of veal jus, peppercorn or Béarnese sauce.

10oz Pork Chop 18.95

10oz Fillet of Beef 38.95

10oz Sirloin Steak 34.00

SIDES

Chilli Soy Broccoli (V)	5.50	Honey Glazed Carrots (V/GF)	4.50
Chunky Chips or French Fries (VE/GF)	4.50	Lardon Kale (GF)	5.00
Truffle and Parmesan Fries (V)	4.99	Mashed Potato (V/GF)	4.50

DESSERTS

Classic Tiramisu (V) Sprinkled cocoa	10.50	Warm Chocolate Fondant (V) Madagascan vanilla ice cream	9.50
Passionfruit Tart with Dark Chocolate Ganache (V/GFO) Lemon curd, fresh berries and Chantilly cream	10.50	Trio of Ice Cream (V/ GF) Vanilla, chocolate, strawberry	8.50
New York Cheesecake (V) Mixed berry compote and pistachio ice cream	12.50	Hampshire Cheese Plate (V) A selection of locally sourced Hampshire cheeses. Featuring Barkham Blue, Maida Vale soft cheese, Spenwood, Heckfield cheese. Served with Chef’s chutney, grapes, celery and crackers	16.50

LOCAL PRODUCE We are committed to sustainability and supporting our community by sourcing ingredients from local suppliers whenever possible.
Our cheese is sourced from Village Maid in Risley, 7 miles from The Elvetham.
All our meat is sourced from Hartley Whitney Traditional Butchers only 1.4 miles from The Elvetham



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

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