

# 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 into vibrant and refreshing dishes that truly capture the essence of this time of year."

### NIBBLES

Mixed 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 Fraîche 4.95

### STARTERS

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

### MAIN COURSES

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

**10oz Pork Chop 18.95**

**10oz Fillet of Beef 38.95**

**10oz Sirloin Steak 34.00**

### SIDES

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

### DESSERTS

<b>Classic Tiramisu (V)</b> Sprinkled cocoa	10.50	<b>Warm Chocolate Fondant (V)</b> Madagascan vanilla ice cream	9.50
<b>Passionfruit Tart with Dark Chocolate Ganache (V/GFO)</b> Lemon curd, fresh berries and Chantilly cream	10.50	<b>Trio of Ice Cream (V/ GF)</b> Vanilla, chocolate, strawberry	8.50
<b>New York Cheesecake (V)</b> Mixed berry compote and pistachio ice cream	12.50	<b>Hampshire Cheese Plate (V)</b> 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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