

# Sylvanus Restaurant

## Sunday Lunch Menu

2 courses £32.95 | 3 courses £39.95

### ALLERGY ADVICE

Some of our dishes may be prepared in the presence of allergenic ingredients, and 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*

### Try Local

At The Elvetham, we're passionate about celebrating the best of our local area, from soil to plate.

Our kitchen garden flourishes just steps from the kitchen, providing fresh, seasonal herbs and vegetables that inspire our daily menus and bring vibrant flavours to every dish.

We're proud to serve only the finest quality meats, sourced from seven trusted local Hampshire farms who ensure that every cut reflects the highest standards of freshness, sustainability, and care.

Alongside our farming partners, we work with a network of local producers who share our commitment to quality, traditional craftsmanship, and responsible sourcing.

By choosing to dine with us, you're tasting the heart of our community.

### STARTERS

#### VEGETABLE SOUP (VE)

Seasonal vegetables in a light, flavourful broth

#### SMOKED SALMON & CRAYFISH COCKTAIL

Served with toasted sourdough

#### MELON & PARMA HAM SALAD

With raspberry coulis & micro rocket

#### NDUJA SCOTCH EGG

With smashed avocado & chilli flakes

### MAINS

All main courses are served with roasted potatoes, honey-glazed carrots, creamed cabbage and a Yorkshire pudding with a rich pan gravy.

#### ROAST SIRLOIN OF BEEF

Horseradish glaze

#### ROAST LOIN OF PORK

Served with apple compote

#### ROAST BREAST OF CHICKEN

Scented with garden sage

#### PAN-FRIED SEA BASS

Samphire & white grape wine sauce

#### BRAISED LAMB SHOULDER

Slow-roasted with garlic & fresh mint

#### CHESTNUT & SEED NUT ROAST (VE)

With tomato & basil chutney

### DESSERTS

#### MIXED BERRY & LEMON ETON MESS

With raspberry sorbet

#### OREO CHEESECAKE

Vanilla ice cream & chocolate soil

#### STEAMED CHOCOLATE FONDANT (VE)

Served with vanilla bean ice cream or warm chocolate sauce

#### CHEESE PLATTER

Regional cheeses, carrot & apricot chutney, Peter's Yard crackers

### SIDES - 4.50 EACH

#### BRAISED RED CABBAGE

#### GARLIC, CHILLI & SOYA BROCCOLI

#### CREAMY GARLIC SPINACH

#### CAULIFLOWER CHEESE



THE  
ELVETHAM