

# 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 VG- Vegan VGO – 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 Creme Fraiche £4.95		

### STARTERS

<b>Courgette Velouté (GF/V/VGO)</b> Stilton mousse	£8.50	<b>Gin &amp; Beetroot Cured Hampshire Trout (GF)</b> Sweet pea puree, 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 puree and sourdough toast	£12.95
<b>Roasted Butternut Squash (GF/VGO)</b> Chorizo kale and pumpkin puree	£9.50	<b>The Elvetham 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/VGO)</b> Crispy rocket leaves and parmesan	£14.50	<b>Pan-Roasted Stone Bass (GF/DFO)</b> Lemon grass pea puree, a herb potato cake and asparagus with beurre blanc	£21.95
<b>Hampshire Duck Breast (GF/DF)</b> Swede fondant, beetroot puree, autumnal vegetables and a cherry jus	£23.50	<b>Whole Lemon Sole (GF/DFO)</b> Pan-fried or grilled with sautéed potato, mange tout and a parsley lemon butter sauce	£34.50
<b>Braised Lamb Shank (GF/DFO)</b> Mashed potato, grilled shallot, spinach and mint jus	£34.95	<b>Vegan Stir Fry (VE)</b> Rice, vermicelli noodles, tofu, red pepper, savoy cabbage, garlic, chilli flakes, spring onion and soy sauce	£15.25
<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 Béarnese 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) Mashed</b>	£5.00
<b>Truffle and Parmesan Fries (V)</b>	£4.99	<b>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> Shortbread Crumb, Raspberry Sorbet, Fresh Raspberries	£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.

THE  
ELVETHAM