

A La Carte Summer 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 summer ingredients crafted into vibrant and refreshing dishes that truly capture the essence of this time of year."

STARTERS

Chicken Liver and Wild Mushroom Terrine (GFO) Toasted Brioche, Amarena Cherries and Fig Gel	12.50	Burrata from Puglia (GF,V) Vine Cherry Tomato Salad, Balsamic Pearls and Basil Cress	13.95
Pan Seared Scallops (GF) Roast Cauliflower, Toasted Pine Nuts, Lemon Verbena Butter Sauce	17.50	Roast Butternut Squash Soup (GF,DFO,V) Crème Fraîche, Pumpkin Seeds and Basil Pesto	9.50
Beetroot Cured Loch Duart Salmon (GF,DF) Avocado Mousse, Scorched Orange, Salmon Roe and Bronze Fennel	13.95	Vegan Burrata (VG, GF) Vine Cherry Tomato Salad, Balsamic Pearls and Basil Cress	14.95

MAIN COURSES

Pan Roast Cornfed Chicken Supreme Summer Vegetable Fricassee, Baby Potatoes, Butter Sauce, Crispy Chicken Skin and Fresh Garden Herbs	19.95	Westholme Wagyu Beef Bavette Watercress Salad, Chimichurri Sauce and Fries	45.00
24oz Grass-Fed Scottish Cote De Beouf Braised Roscoff Onions, Pickled Girolles, Garden Herbs, Fries Choice of Bearnaise or Peppercorn Sauce <i>Chef recommends medium-rare</i>	55.00	Pan Roast Sea Bream (GF) Potato Pave, Brown Shrimp, Prawn Bisque, Samphire and Bronze Fennel	21.95
Pressed Lamb Shoulder (GF) Carrot Puree, Braised Carrots, Carrots Crisps, Potato Pave with Lamb Sauce	21.00	Grilled Goat's Cheese Salad (V) Served on a Sourdough Croute, with Bitter Leaf Salad, Cherry Tomatoes, Caramelised Walnuts, Crispy Onions and Lemon Dressing	17.50
Braised Hampshire Pork Belly Charred Baby Gem, Creamed Potato, Puffed Pork Popcorn, Jus	21.00	Pearl Barley Risotto (VE,DF) Roast Butternut Squash Puree, Edamame Beans, Asparagus, Baby Beets, Toasted Pine Nuts, Vegan Macadamia Nut Cheese, Vegan Pesto and Garden Cress Garnish	16.95

SIDES

Fries (V,DF)	4.95	Mixed Leaf Salad with Lemon Dressing (VE, GF, DF)	4.95
Sauteed Wilted Spinach (V, GF)	4.95	Seasonal Minted New Potatoes (V)	4.95
Tenderstem Broccoli with Garlic, Soy and Chilli (VE)	4.95	Sauteed Potatoes (V)	4.95

DESSERTS

Raspberry and White Chocolate Panna Cotta (V, GF) Summer Berry Salad with a Praline Crunchy Base	9.50	Selection of Ice Cream (V, GF, DFO) Cookies & Cream - Chunky Strawberry Salted Caramel - Chocolate - Vanilla	8.50
Lemon and Yuzu Tart (V) With Blueberry Compote and Chantilly Cream	9.50	Devonshire Burnt Cream (GFO) Shortbread Crumb, Raspberry Sorbet, Fresh Raspberries	9.50
Warm Chocolate Fondant (V) Madagascan Vanilla Ice Cream and Candy Floss	9.50	Regional Cheese Plate (V) A Selection of Four Cheeses with Fig Chutney, Sourdough Crackers, Celery Batons	16.95

LOCAL PRODUCE

We are committed to sustainability and supporting our community by sourcing ingredients from local suppliers whenever possible.

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