

ELMS SET DINNER

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

FOR THE TABLE

WILDFARMED SOURDOUGH BREAD, WHIPPED BUTTER **VGO**

SMALL PLATES

please select one option for each course

POACHED SALMON RILLETTE, GIN-PICKLED
CUCUMBER, SOUR CREAM, RYE BREAD

GOLDEN IRONBARK PUMPKIN AND PARMESAN
SOUP, TOASTED SEEDS

CHICKEN AND HERB TERRINE, BBQ SPRING
ONIONS, TARRAGON EMULSION

SWEET CHARENTAIS MELON, PROSCIUTTO,
CHILLI OIL, BASIL **VGO**

BURRATA, HERITAGE COURGETTE, MINT, BASIL,
WHITE BALSAMIC **VGO**

MAIN PLATES

GLAZED BEEF SHORT RIB, CREAMED POTATOES,
CONFIT SANDY CARROT, BRAISING LIQUOR

CORN-FED CHICKEN SUPREME, ROSTI POTATO,
CHARRED BROCCOLI, SCOTTISH GIROLLE
MUSHROOMS, CAFÉ AU LAIT SAUCE

HAMPSHIRE CHALK STREAM TROUT, BUTTERED
SPINACH, GARDEN PEA VELOUTÉ, RADISH,
TROUT ROE

BREADED PLAICE FILLET, WARM TARTARE
SAUCE, SALT MARSH SAMPHIRE, VIOLET
ARTICHOKES

RIGATONI PASTA, VODKA AND TOMATO SAUCE,
CRISPY SHALLOTS, PARMESAN **VGO**

PUDDING PLATES

BURNT SALTED CARAMEL TART, LIME CRÈME
FRAÎCHE **V**

STICKY TOFFEE PUDDING, CORNISH CLOTTED
CREAM, BUTTERSCOTCH SAUCE **VGO**

LEMON AND POPPY SEED MOUSSE, ITALIAN
MERINGUE, RASPBERRY SORBET **V**

LANCASHIRE BOMB, ENGLISH FRUIT CAKE,
PICKLED WALNUTS **V**

DARK CHOCOLATE MOUSSE, CHOCOLATE AND COCOA
NIB CRUMB, CORNISH SEA SALT **V**

THREE-COURSE 65

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VGO** vegan option available

Scan here for
allergens &
calories >



THE GALLERY