



ELMBANK MANOR

EST 1870

Starters

Elmbank Signature Cured Salmon 8.50*

dill, hung yoghurt, pickled apple & soda bread

Fountains Gold Cheddar Custard 7.50

puff pastry, grape, walnuts, sherry vinegar (v)

Pressing of Barbury Duck 9.50*

ginger parkin crouton, rhubarb, bacon, dressed herbs

Fresh Soup of the Day 5.50

focaccia crouton (vg)

Slow-Cooked Pork Croquettes 6.50

sweet onion puree, nasturtium cress & oil

Heritage Tomatoes 6.00

soused shallots, olive crumb, avocado puree (vg)

Mains

Duo of Spring Lamb 18.00**

seared rump and pulled shoulder, salt baked new season potatoes, minted pea puree, edamame beans, minted lamb jus, pea-shoots

Caramelised Onion, Dauphinoise & Cheese Pie 16.00

pickled beetroots, glazed carrots, roasted potatoes, onion jus (V)

Salt Cod Fishcakes 15.00

crushed & buttered herb potatoes, butterbean & mussel stew, focaccia bread

12 Hour Braised Belly Pork 16.00

garlic pressed potato, crackling, smoked tomato glaze, black pudding fritter, tender-stem broccoli, baked apple puree, cider jus

10oz Marinated Rump Steak 25.00**

triple-cooked chips, cured tomato, garlic field mushroom, garlic butter

Pan-Fried Corn Fed Chicken Supreme 15.00

garlic fondant potato, peas, bacon, braised baby gem, with a chicken cream sauce

Salad of Courgette 9.50

baby spinach, blushed tomatoes, chestnut mushrooms, extra virgin olive oil, lemon dressing (VG) | Add Chicken 4.00

Sides

4.00 each or 2 for 7.00

Fountains Gold Cheddar Cauliflower Cheese (V) | Triple Cooked Chunky Chips (V) | Buttered Mash Potato (V)

Seasonal Greens Glazed in Garlic Butter (V) | Rocket & Parmesan Salad, balsamic dressing (V)

Desserts

Chocolate Mousse 6.00

cinder toffee, glazed banana, candied walnut (VG)

Yorkshire Cheeses 11.00*

*house-made chutney, cracker and biscuit selection,
celery (V)*

'Café Gourmand' 8.00*

a selection of four petit fours & coffee of your
choice (V)

Dulce De Leche Crème Brulee 7.00

warm cinnamon cookie baked to order (V)

Individual Ginger Parkin 6.00

*Mrs Belles Blue Cheese, lightly spiced apple compote
(V)*

Selection of Ice Creams and Sorbets 4.50 (V)

Hot Beverages

Coffee 2.50

Americano | Decaffeinated | Espresso | Latte

Pot of Tea 2.50

English Breakfast | Decaffeinated Breakfast | Earl Grey |
Green Tea | Peppermint | Lemon & Ginger

Hot Chocolate 2.50

After Dinner Cocktails

Espresso Martini 8.50

The Espresso Martini is a sumptuous mix of vodka, coffee
liqueur and espresso. It's rich, indulgent and creamy

Cosmopolitan 8.50

Lipsmackingly sweet and sour, the Cosmopolitan cocktail
of vodka, cranberry, orange liqueur

Whiskey Sour 8.50

perfect balance of sweet and sour and highlights the
wonderful flavours of the whiskey

After Dinner Drinks

Cockburn's Port

3.00

Glenmorangie 10YO

5.50

York Gin & Fever Tree

6.70

Tio Pepe Sherry

5.00

Dalwhinnie 15YO

5.50

Tanqueray Seville & Fever Tree

6.95

(V) Vegetarian (VG) Vegan

For Special dietary requirements or allergy information, please speak your server before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

For guests on Dinner, Bed & Breakfast terms, supplements will apply *£3 supplement **£8 supplement (drinks & sides not included)