

ELM TREE

GLOUNTHAUNE

smooth chicken liver pate with cumberland sauce, mango chutney, flavoured butter and
toasted ciabatta

cajun spiced chicken wings with a hickory bbq sauce and a blue cheese dip or our fiery wings
in a hot louisiana sauce

our homemade soup of the day with fresh in-house soda bread

hanleys black pudding salad with sauteed potatoes, caramelised apple, bacon lardons, cherry
tomatoes, seasonal baby leaf salad tossed in a honey, mustard dressing

slow braised fetherblade of beef on chive champ mash, celeriac puree finished with a rich roast
gravy, accompanied with honey, butter roasted carrot, red onion and parsnip

pan seared lemon and thyme marinated chicken supreme, creamy champ potato, roast root
vegetables, jameson whiskey and mushroom sauce and a chorizo crumb

pan roasted fillet of hake, creamy champ potato with buttered leeks and green beans.
a mild curried cream sauce with crushed peanuts

korma curry with sweet potato, chic pea, green beans, spinach and basmati rice served with
garlic and coriander naan bread, mango chutney & minted yogurt, with or without chicken

strawberry eton mess ice cream sundae ,strawberry & vanilla compote , crushed meringue,
whipped cream & basil sugar

our classic apple crumble with a light spiced cinnamon, crème anglaise, vanilla bourbon ice
cream and crunchy granola

cheesecake @ the elm with vanilla whipped cream

tea & coffee

please note: a 10% service charge will be added to groups of 8 or more

our food is prepared in an open kitchen therefore we are unable to guarantee that a particular dish does not contain a
particular allergen