



SET MENU

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

Hanley's black pudding salad

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



Slow braised featherblade of beef

on spring onion champ mash, caramelised cauliflower purée, finished with a rich roast gravy, accompanied with honey roasted carrot, red onion and parsnips

Marinated lemon and thyme chicken supreme

creamy champ potato, roast root vegetables, whiskey mushroom sauce

Pan roasted fillet of hake

creamy champ potatoes, roast courgette, green beans, creamy smoked red pepper sauce, parsley oil, toasted almonds

Korma curry

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



Pavlova sandwich

soft meringue with an indulged filling of raspberry compote and lemon curd, layered with freshly whipped cream

Our classic apple crumble

with a light cinnamon, crème anglaise, vanilla bourdon ice cream and crunchy granola

House cheesecake @ the elm

with vanilla whipped cream

tea/ coffee

Please note: A 8% service charge will be added to groups of 12 or more.

Please see Trustdish allergen app for allergen information.

