

YOUNG ELTON MENU

£45 per person, includes table for the evening to enjoy Young Elton

Starters

Roasted carrot and pepper soup, with freshly baked sourdough bread VE

Pulled ham hock terrine with piccalilli and mini multigrain tin loaf *NGCI

Tempura tiger prawns with sweet chilli sauce and rocket leaves NGCI

Mains

Venison, bacon and mushroom pie, parsley mash, winter vegetables and redcurrant jus NGCI

Crispy battered haddock and chips, with minted peas, homemade tartare sauce and curry ketchup NGCI

Chestnut mushroom, squash and spinach pie, parsley mash, winter vegetables and vegan gravy NGCI VE

Baked chicken supreme with herb-roasted new potatoes, sautéed greens and a red wine gravy NGCI

Desserts

Vanilla panna cotta, macerated strawberries, and a chocolate crumb NGCI V

Apple and berry crumble served with custard V *VE

Classic chocolate brownie, vanilla ice cream and fresh berries *NGCI V

A selection of local and English cheeses served with grapes, celery, quince gel, red onion chutney and artisan crackers *NGCI V

Allergens & Intolerances

Please inform a member of the team of any allergies or intolerances before placing an order.

Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available upon request.

V= Vegetarian VE = Vegan *VE = Vegan adaptable

NGCI = Uses non-gluten containing ingredients

*NGCI = Can be adapted to use non-gluten containing ingredients upon request

Please note, an optional 12.5% gratuity will be added to your bill.