

THE ELGIN



Daily Menu

(Please note dishes may vary)

STARTERS

Today's soup, crusty bread	£4.95
Fennel, rhubarb and orange salad, toasted sunflower seeds, orange dressing	£5.95
Ham hock terrine, homemade piccalilli, crusty bread	£6.95
Warm smoked trout, Jerusalem artichoke, golden beetroot & horseradish	£7.50
Creamy leek and oxford blue tart, crispy leeks, balsamic glaze	£6.50

MAINS

Chargrilled wild boar and apple sausages, creamy mash and red onion gravy	£12.95
28 day aged Rib eye steak, hand cut chips, mixed leaf, herb butter	£21.95
Marinated lamb rump, minted potatoes, honeyed parsnips, mustard jus	£17.95
Pan fried polenta, creamed spinach, poached egg, goat's curd, gremolata	£12.95
Pan fried sea bream fillet, braised puy lentils, cherry tomatoes, lemon & herb oil	£14.50
Thai style mussels with lemongrass, chilli and lime and rice noodles	£12.75
Pepper crusted venison haunch, garlic mash, red cabbage, jus parsnip crisp	£18.95
Geronimo cheese burger, tomato, pickle, French fries (add £1.00 for bacon)	£12.95
Beer battered haddock and chips served with tartar sauce, minted pea puree	£12.95

PUDDING

Pear and winter berry crumble, custard	£5.50
	

If you require any further information on ingredients, which may cause an allergy or intolerance, please advise us before ordering. A discretionary service charge of 12.5% will be added to your bill.

THE ELGIN



Warm chocolate brownie, chocolate ice cream	£5.50
Apple and almond tart, custard	£5.50
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	£5.50
British cheese board, crackers, grapes (Lord Burgh cheddar, Waterloo, Oxford Blue)	£7.50

TO SHARE

Rosemary and garlic baked camembert, gherkins, chutney, crusty bread	£11.95
The Elgin charcuterie board: lomo, chorizo, coppa, salami, corichons, bread and oil	£13.95

SANDWICHES (served until 5pm)

Prawn, avocado and rocket	£7.95
Cajun chicken & bacon, gai	£7.95
Goats cheese, pesto & tom	£6.95

Bar food boards

£16 per head

Tandoori chicken skewers, raita

Mini sausage rolls, HP sauce

Spiced lamb koftas, lime yoghurt



If you require any further information on ingredients, which may cause an allergy or intolerance, please advise us before ordering. A discretionary service charge of 12.5% will be added to your bill.

THE ELGIN



Salt and pepper calamari, lemon aioli

Mini fishcakes, saffron mayo

Pea, mint, parmesan arancini, pesto

Carrot and chickpea falafel bites, chilli mint dipping sauce

Mum's chips and skinny fries

Mini chocolate brownie bites

Set menu January

Starter

Farmhouse terrine, piccalilli, grilled bread



If you require any further information on ingredients, which may cause an allergy or intolerance, please advise us before ordering. A discretionary service charge of 12.5% will be added to your bill.

THE ELGIN



Warm smoked trout, Jerusalem artichoke, golden beetroot, horseradish

Creamy leek and oxford blue tart, crispy leeks, balsamic glaze (v)

Main

Garlic and herb infused chicken supreme, rosemary sautéed potatoes, heritage carrots, parsnip crisp, jus

Pan fried Sea Bream fillet, braised puy lentils, cherry tomatoes, lemon and herb oil

Pan fried polenta, creamed spinach and leeks, goat's curd, gremolata (v)

Dessert

Pear and winter berry crumble, custard

Warm chocolate brownie, clotted cream ice cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream



If you require any further information on ingredients, which may cause an allergy or intolerance, please advise us before ordering. A discretionary service charge of 12.5% will be added to your bill.

<https://www.private dining rooms.co.uk/restaurant/the-elgin/>
THE ELGIN



If you require any further information on ingredients, which may cause an allergy or intolerance, please advise us before ordering. A discretionary service charge of 12.5% will be added to your bill.