



ELSWORTH KITCHEN

Evening Menu

Starters

Potato, Spinach & Wild Garlic Velouté £5.00 (DF/GF)

Farmhouse Black Pudding

*Ham Hock, Smoked Bean Hash, Poached Egg,
Bourbon Glaze £7.50 (DF/GF)*

Roasted Pigeon Breast

*Candied Beetroot, Golden Beetroot Compote, Harrogate Blue,
Walnut, Cumin Carmel £8.25 (GF)*

Smoked Mackerel Pate

Sweet Cucumber Relish, Citrus Salad, Rosemary Croutes £7.50

Tomato Falafels

Hummus, Vegan Tzatziki, Rocket Leaves £6.50 (DF/GF)

Mains

Roasted Salmon

*Jersey Royals & Yorkshire Asparagus,
Chive & Cucumber Butter Sauce £18.25 (GF)*

Silver Hake Fillet

*Buttered Calvo Nero, Wild Garlic Mash,
Prawn Shellfish Sauce £18.95 (GF)*

Crispy Belly Pork

*Black Pudding Croquette, Summer Greens,
Granny Smith Apple & Red Wine Sauce £17.95*

Pan Roasted Onglet Steak

*Rosemary Fries, Rocket & Parmesan Salad with Truffle & Balsamic Dressing,
Peppercorn Sauce £23.95 (GF)*

Wild Mushroom Gnocchi

*Peas, Asparagus, Sheep Rustler Ewes Cheese & Herb Cream £12.95
(DF/Vegan Option Available)*

Aubergine & Pea Curry

Spiced Indian Slaw & Bhatara Bread £13.50 (GF/V)

Please notify a member of the team of any allergies or dietary requirements
GF - Gluten Free DF - Dairy Free V - Vegan



Desserts

Yorkshire Strawberry Sundae

Yorkshire Strawberries, Jelly, Cream, Biscuits & Honeycomb

Chocolate Mousse Pot

Chocolate Mousse, Peanut Crunch Ice Cream, Raspberries (GF)

Vanilla Crème Brûlée

Gin Cream Jelly & Shortbread

Poached Pear

*Poached Pear, Orange & Almond Cake, Toasted Meringue,
Vanilla Ice Cream (GF)*

All £6,95

Farm House Cheeses

Artisan Crackers & Chutney

2 Cheese £5.95 3 Cheese £7.50 4 Cheese £9.50

After Dinner Drinks

Port (50ml) Ruby Dum £3.65

Dessert Wine (50ml) Moscatel £3.95

Irish Coffee £5.95

Baileys Coffee £5.95

Espresso Martini £9.00

White Chocolate Martini £9.00

Bottega Crema Di Cioccolato Gianduia Liqueur (Chocolate Cream Liqueur) 50ml £4.00

Mozart White Chocolate Vanilla Cream £4.00

Please ask to see the wine & spirits list