

STARTERS & SHARING

SOUP	7
Using Estate Grown Produce (seasonal availability), Norfolk Crunch Bread, Butter & Malden Salt (V) (VGO) (G) (GFO) (DFO)	
GIN CURED SALMON	11
Chive Blini & Fennel Salad (G) (GFO) (F) (M)	
BAKED NORMANDY CAMEMBERT (FOR TWO)	15
Candied Nuts & Dried Cranberries (V) (G) (GFO) (N) (D)	
HAM HOCK WELSH RAREBIT CRUMPET	8
Pickled Vegetables & Tomato Chutney (G) (D) (F) (M)	
CARROT SALAD	8
Citrus Crème Fraîche & Spiced Pumpkin Granola (V) (VGO) (G) (GFO) (D) (DFO)	
PIGEON COQ AU VIN	8.50
Onion, Pancetta & Red Wine Sauce (G) (D)	
VENISON PEARL BARLEY BROTH	8
Soda Bread, Guinness Butter (G) (D) (DFO)	
CARROT & ONION BHAJI	8.50
Apricot & Carrot Chutney (V) (VG) (DF) (GF)	

SANDWICHES

All served with salad and crisps between 12-4PM.


FISH FINGER	10
Battered Haddock, Tartare Sauce, Gem Lettuce & Lemon (G) (GFO) (DF) (F) (M)	
RUEBEN	11
Toasted Sourdough, Pastrami, Sauerkraut, Emmental, Cocktail Sauce & Pickles (G) (GFO) (D) (M)	
WALSINGHAM	9
Walsingham, Beer Chutney, Soft Bloomer (G) (GFO) (D) (M)	

MAINS

FISH & CHIPS	18
Battered Haddock, Chips, Crushed Peas, Tartare Sauce & Lemon (G) (GFO) (D) (DFO) (F) (M)	
GAMMON STEAK	16
Pineapple & Triple Cooked Chips (G) (GFO) (D) (DFO) ADD TWO EGGS FOR £3	
10 OZ RUMP OF BEEF	25
Prime Rump Steak, Triple Cooked Chips Flat Mushroom, Thyme Roasted Red Onion, & Cherry Tomatoes (G) (GFO) (D) (DFO) ADD PEPPERCORN SAUCE FOR £4 (D) ADD ONION RINGS FOR £4 (G) (GFO)	
HERB CRUSTED COD	23
Risotto Nero, Spinach Cream (G) (GFO) (D) (F)	
ELVEDEN BURGER	16
Elveden Beef Burger, Toasted Pretzel Bun, Burger Sauce, Gem Lettuce, Tomato, Pickle, Red Onion & Fries (DF) (G) (GFO) (M)	
HALLOUMI BURGER	15
Grilled Halloumi, Red Pepper Hummus, Toasted Pretzel Bun, Sriarcha Mayo, Gem Lettuce, Tomato & Fries (V) (G) (GFO) (S) (M) (D) SWAP TO VEGAN HALLOUMI ADD BACK BACON FOR £2 ADD MONTEREY JACK FOR £2 (D) ADD BLUE CHEESE FOR £2 (D) ADD COLESLAW FOR £2 (V) (M)	

SIDES & SNACKS

FRIES	4	POSH CHIPS	6
Malden Sea Salt (VG) (GF)		Garlic Aioli & Crispy Onions (V) (G) (GFO) (DF)	
TRIPLE COOKED CHIPS	4	WHITE TRUFFLE OIL FRIES	6
Malden Sea Salt (VG) (GF)		Grated Parmesan (D) (GF)	
ONION RINGS	4	BUTTERED GREENS	5
Home-Made in Beer Batter (VG) (G) (GFO)		Seasonal availability (D) (DFO) (GF)	

Introducing the **Taste of Elveden** , where each dish celebrates the rich flavours of locally sourced ingredients.

Our seasonal offerings showcase the best of Elveden's harvest, featuring hearty root vegetables, artisanal meats, and fragrant herbs.

Embrace the season with hearty meals that showcase the best flavors of our community.

GUINNESS BRAISED BRISKET	19.50
Mustard Mash & Green Vegetables (G) (GFO) (D) (M)	
ELVEDEN VEGETABLE CURRY	16
Coconut Rice & Tomato Sambal (V) (VG)	
POTATO, CARROT & ONION WELLINGTON	18.50
Puy Lentils & Caramelised Onion Puree (V) (VG) (G)	
VENISON PAPPARDELLE	19.50
Tomato Ragù & Parmesan (D) (G) (GFO)	

PLEASE MAKE OUR STAFF AWARE OF ANY ALLERGIES YOU MAY HAVE

(V) VEGETARIAN (VG) VEGAN (VGO) VEGAN OPTION (D) DAIRY (DF) DAIRY FREE (DFO) DAIRY FREE OPTION (M) MUSTARD (G) GLUTEN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (N) NUTS (NO) NUT FREE OPTION (S) SESAME (F) FISH (SOY) SOY

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO YOUR BILL