

THE ELM TREE MENU





STARTERS

Grilled honeyed goats cheese served on toasted sourdough with caramelized onion chutney and a balsamic reduction 4.50

Homemade Spanish style ham croquetas served with a salad garnish 4.50

Panko coated squid rings served with a lime chilli mayonnaise dip 4.50

Whole baked field mushrooms topped with smoked bacon lardons and melted stilton 4.50

Deep fried whitebait served with a wholemeal roll and homemade tartare sauce 4.50

Homemade tomato and roast red pepper soup served with a baked ciabatta roll 4.25

MAIN COURSES

8 oz 28 day dry aged Sirloin or Ribeye steak served with grilled tomato, mushrooms, onion rings, triple cooked chips and dressed mixed leaves 15.95

Welsh champion free range pork sausages served on creamy mash potato with caramelized onion gravy 8.95

Elm Tree's ½ pound beef burger topped with melted emmental cheese, served in a roll with triple cooked chips and homemade coleslaw 9.25

Homemade cheddar cheese, onion and thyme quiche served with dressed mixed leaves and baby potatoes 8.95

Tuna niçoises – griddled tuna fillet served on a warm dressed salad of baby potatoes and fine green beans with boiled egg, olives and anchovies 10.95

Rays locally made faggots served with triple cooked chips and peas 8.95

Fresh catch of the day cooked in butcombe beer batter served with triple cooked chips, homemade tartare sauce and a choice of mushy or garden peas 9.95

Homemade creamy mushroom stroganoff served with rice and garlic ciabatta bread 8.95

Home cooked Wiltshire ham served with two free range eggs and triple cooked chips 8.50

Parma Ham, nectarine and mozzarella salad with a balsamic reduction, topped with toasted pine nuts 8.75

Homemade cottage pie served with fresh vegetables and gravy 9.25

Our food is cooked fresh to order, please bear with us at busy times, thank you

Please place your order at the bar