

ELEMENTS
RESTAURANT

STARTERS

£7.00

Sardines Herb Crusted & Pan Fried
with Tomato Salsa & Black Olives

Crisp Goats Cheese & Red Onion Tart,
Rocket with Pine Nuts & Parmesan (V)

Buffalo Mozzarella
with Roasted Plum Tomatoes & Basil Pesto (V)

Duck Liver Pate
with Homemade Chutney & Raisin Toast

Forest Mushroom Soup
with Fine Herbs (V)

MEAT

£16.00

Rump of Southdown Salt Marsh Lamb
Roasted Root Vegetables & Potato Gratin

Rump Steak
28 Day Aged Australian Grain Fed
Wild Mushrooms & Hand Cut Fat Chips
(£3.00 supplement)

Grilled Calves Liver & Bacon
Creamed Potato Mash & Onion Jus

Breast of Local Corn Fed Chicken
Braised Puy Lentils, Asparagus, Squash & Saffron Cream

PASTA

**Starter
Main**

**£8.00
£16.00**

Pumpkin & Pecorino Romano Raviolis
Wilted Spinach, Pine Nut & Rocket (V)

Gorgonzola Gnocchi
with Woodland Mushroom and Herbs (V)

SIDE ORDERS

£3.50

Glazed Vichy Carrots
Creamed Potato mash
Buttered French Beans
Vine Tomato & Herb Salad

FISH

£16.00

Sea Bass
Pan Roasted Fillet with Crab & Fennel Risotto

Atlantic Cod
Oven Baked with Herb Crushed Potato
Black Olives, Shallot Cream & Plum tomato

DESSERTS

£7.00

Espresso, Dark Chocolate & Vanilla Ice Cream
with Almond Biscotti

Panna Cotta
with Forest Fruits

Dark Chocolate Flourless Cake
with Morello Cherry Ice Cream

Iced Pistachio Parfait with Chocolate Sauce

Selection of Cheese & Biscuits

A Discretionary 12.5% service charge
will be added to all bills.