

01842 898068

www.elvedencourtyard.com
GF - Gluten Free
V - Vegetarian
DF - Dairy Free
GFO - Gluten Free on request
VGO - Vegan on request
DFO - Dairy Free on request

We source as much as possible from the Elveden Estate and farm, then look to the local area and region for the best produce before travelling further a field.

In order for us to be assured that you leave us satisfied, please allow us to put right any issues you may have with your experience today.

Starters - 12pm to 3pm

Homemade Soup of the Day £7.95

Chargrilled bloomer, salted butter

Smooth Chicken Liver Pate £8.95

Toasted bloomer, Elveden red onion marmalade (GFO)

Mini Elveden Onion Bhajis £8

Mango chutney, dressed salad (GF)(DF)(V)(VG)

Mains - 12pm to 3pm

Traditional Roast Beef £19

Sirloin of beef, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy (GFO) (DFO)

Traditional Roast Pork £19

Leg of pork, roast potatoes, seasonal vegetables, Yorkshire pudding, mustard cream sauce (GFO) (DFO)

Traditional Roast Turkey £19

Roast potatoes, seasonal vegetables, Yorkshire pudding, gravy (GFO) (DFO)

Roasted Stuffed Peppers £16.95

Vegetable cous cous, halloumi, dressed leaves, thyme roasted new potatoes, balsamic (V) (DFO)

Elveden Courtyard Beef Burger £17.50

Sesame seed brioche bun, baconnaise, shredded cos lettuce, tomato, gherkin, skin on fries (GFO)(DFO)

ADD: Mature cheddar cheese £1.50 ADD: Smoked streaky bacon £1.50 ADD: Pulled venison haunch £2.50 ADD: Sticky red onion jam £1.20

Lightly Battered Haddock Fillet £18.50

Triple cooked chunky chips, crushed peas, tartar sauce, lemon (GFO)(DFO)

Half Roasted Aubergine £14.95

Roasted med vegetables, confit cherry tomato, parmesan, roasted Elveden baby potatoes (GF)(DFO)(V)(VGO)

Loaded Skin-on Fries - 12pm to 3pm

Braised Pulled Elveden Venison, Crispy Onions £11 (DFO)(GFO)

Mature Cheddar, Smoked Bacon, BBQ Sauce £11 (GFO)

Butter Chicken Curry, Coriander £11 (GFO)

Allergies & Intolerances

Please ask a member of staff if you require information on the ingredients in the food we serve.

Please be aware we will take every precaution in preparing your food when you have discussed your requirements with our staff. However, we are a multi-use kitchen and traces of products cannot be guaranteed to be eliminated from our finished dishes.

Rolls & Toasted - 11:30am to 3:30pm

Balsamic dressed rocket leaves & salted crisps

Braised Pulled Elveden Venison Roll £11.95 In a white roll, crispy onions (DFO)

Battered Haddock Mini Fillet Roll £11.95

In a white roll, cos lettuce, crushed peas (GFO)

Grilled Hot Honey Halloumi Roll £11.50

In a white roll, fire roasted red pepper (GFO)(V)

Marinated Steak Baguette £12.50

Dijon mustard mayonnaise

Chef's Toastie of the Day

(Please see our Specials Board)

Sides - 12pm to 3pm

Roasted Elveden New Potatoes, Rosemary & Sea Salt £4

Seasonal Vegetables £4.50

Triple Cooked Chunky Chips £4.25 (GFO)

Skin on Fries £3.95 (GFO)

ADD: Seasoning to your Chunky Chips or Skin on Fries for an extra 50p

Rosemary & garlic sea salt Chilli & lime sea salt Cajun spiced sea salt



Desserts - 12pm to 3:30pm

Steamed Treacle Sponge Pudding £8.95

Custard

Crumble of the day £8.95

With the choice of pouring cream, vanilla ice cream or custard

Bread and Butter Pudding £9.25

Vanilla bean ice cream

Chocolate Orange Mousse £9.25

Biscotti, marinated oranges & caramalised white chocolate (GF)

Selection of Ice Creams & Sorbets £8.00

Vegan ice creams & sorbets also available Please ask for today's flavours

Hot drinks & soft drinks are available from 9:30am to 3:30pm.

Beers, ciders and wines are available from 12pm to 3:30pm

Scones & Cakes - 10am to 3:30pm

Fruit Scone £5.20

Strawberry conserve, clotted cream

ADD: Butter 50p

Mature Cheddar & Parmesan Scone £5.20

Butter, red onion marmalade **ADD:** Cream cheese 95p

Gluten Free Fruit Scone £5.75

Strawberry conserve, clotted cream (GF)

ADD: Butter 50p

Vegan Fruit Scone £5.75

Vegan butter, strawberry conserve (V) (VG)

Two Toasted Crumpets £3.95

Butter, strawberry conserve or local honey (V)

Toasted Tea Cake £3.95

Butter, strawberry conserve or local honey (V)

Fresh Sponge Cake £4.25

Please ask for today's flavours (GFO) (VGO)

ADD: Small jug of pouring cream £1

Giant Cookie £3 95

Please ask for today's flavours (V)

Hot Drinks

Oat or Soya Milk 50p

Freshly Brewed Freshpac Coffee

Regular £3.50 Large £3.95

Americano Cappuccino

Latte

Mocha

Flat White £3.50

Double Espresso £3

Single Espresso £2.50

Babycino £2

Flavoured Syrup 95p

Extra Shot 90p

Hot Chocolate £3.95

ADD: Marshmallows 70p

ADD: Spray cream 70p

Child's Hot Chocolate £3

Birchall Bagged Tea

Pot of Tea for one £2.95

Great Rift Breakfast Tea

Virunga Earl Grey Tea

Green Tea & Peach

Lemonarass & Ginaer

Red Berry Tisane

Great Rift Decaf

Peppermint

Camomile

Green

Soft Drinks

Glass of Fruit Juice £2.75

Orange or Apple

Breckland Orchard Posh Pop £3.95

Cloudy lemonade lighter

Elderflower lighter

Plum & cherry

Strawberry & rhubarb

Bottled Mineral Water

25cl £2 | 75cl £4

Still or Sparkling

Diet Cola £3.25

Cola £3.25

Lemonade £3.25

Ginger Beer £3.75

Tonic Water 125ml £2.75

Soda Water 200ml £2.75

Norfolk Cordial

Mix with your choice of sparkling or still mineral water served by the glass or a jug to share.

Glass £3 Jug £6.25

Redcurrant & grapefruit

Strawberry & lime

Strawberry & mile

Red gooseberry & elderflower

Rhubarb, orange & ginger

Blackberry

Raspberry

Chilled Drinks

Iced Tea £3.50

Lemon | Peach | Elderflower | Raspberry

Iced Coffee £3.95

Two shots of coffee over iced milk

ADD: Flavoured syrup 95p

Beers & Ciders

Elveden Ale £6.25

House Lager £5.25

330ml bottle

House Cider £5.25

330ml bottle

Elveden Courtyard Gin £4

25ml shot, 40% ABV

Signature botanical raspberry and blood orange

Alcohol Free Lager £4.50

Wine

House Red, White or Rose

175ml £5.95 / 250ml £7.25 / Bottle £22

Free corkage - Select a bottle of wine in the farm shop to accompany your meal and pay shelf price - no corkage!