



ELVEDEN
COURTYARD

Sunday

PLEASE NOTE BEFORE ORDERING THAT WE ARE CASHLESS AND ONLY ACCEPT CARD PAYMENTS.

STARTERS 12PM TO 3PM

Homemade Soup of the Day £7.75 (GFO)

Chargrilled sourdough, salted butter

Elveden Venison Scotch Egg £10

Tomato & red pepper fondue, parmesan

Homemade Lemon Butterbean Hummus £9.50 (GFO)(V)(VG)

Topped with sunflower seeds & crispy chickpeas, warm pitta bread

Courgette & Carrot Falafel £9.50 (V)(VG)

Sweetcorn, chilli & lime relish, coriander

TOASTED 11:30AM TO 3:30PM

Balsamic dressed rocket leaves & salted crisps

Pastrami, Smoked Applewood Cheddar, Dijon Mustard & Pickled Gherkin Ciabatta £11.95

Fire Roasted Red Pepper, Spinach & Lemon Hummus Ciabatta £11.50 (V)

Oak Smoked Salmon & Chive Cream Cheese Filled Croissant £11.95

Chef's Toasted Dish of the Day

Please see our specials board

SOURDOUGH ROLLS 11:30AM TO 3:30PM

Balsamic dressed rocket leaves & salted crisps

B.L.T - Smoked Back Bacon, Cos Lettuce, Tomato, Baconnaisse £11.50

Battered Haddock Mini Fillet, Homemade Tartar Sauce £11.50

Hot Honey Grilled Halloumi & Sticky Red Onions £11.50 (V)

MAINS 12PM TO 3PM

Traditional Roast Beef £18.95 (GFO)(DFO)

Sirloin of beef, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

Traditional Roast Pork £17.95 (GFO)(DFO)

Leg of pork, roast potatoes, seasonal vegetables, Yorkshire pudding, mustard cream sauce

Roasted Stuffed Peppers £16.95 (V)(DFO)

Vegetable cous cous, mozzarella, dressed rocket, thyme roasted new potatoes, balsamic

Crispy Parmesan Potato Gnocchi £14.95 (V)

Wilted spinach, roasted red onions, red pepper puree, confit cherry tomatoes

Elveden Courtyard Beef Burger £16.75 (GFO)

Sesame seed brioche bun, baconnaisse, shredded cos lettuce, tomato, gherkin, skin on fries

ADD: Mature cheddar cheese £1.50

Smoked steaky bacon £1.50

Chorizo £1.50

Sticky red onion jam £1.20

Lightly Battered Haddock Fillet £16.95 (GFO)

Triple cooked chunky chips, "posh" peas, tartar sauce, lemon

Honey & Dijon Mustard Glazed Ham £15.95

2 fried eggs, triple cooked chunky chips, sticky red onion marmalade

SIDES 12PM TO 3PM

Rocket & Parmesan Salad, Balsamic Dressing £4

Rosemary & Garlic Salted Roasted New Potatoes £4

Seasonal Vegetables of the Day £4.50 (GF)(V)(DFO)

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

LOADED SKIN-ON FRIES 12PM TO 3PM

Goats Cheese Rarebit, Sticky Red Onions £11 (V)(GFO)

Smoked Applewood Cheddar, Bacon and BBQ Sauce £10.50 (GFO)

Elveden Venison Chilli Con Carne, Sour Cream, Chives £11 (GFO)

LIGHT BITES 11:15PM TO 3:30PM

Traditional Steak Cornish Pasty £5.95

Elveden Courtyard Sausage Roll £5.50



ELVEDEN
COURTYARD

Drinks & Desserts

DESSERTS 12PM TO 3:30PM

Rum Soaked Pineapple Norfolk Crunch Cake £8.95

Coconut ice cream, pineapple & lime salsa, toasted coconut

Vanilla Pannacotta £8.75

Poached rhubarb, honey drizzle, crystalised stem ginger

Lemon Curd Ripple Cheesecake £8.95

Blueberry compote, crushed meringue

Dark Chocolate Brownie Tart £9

Toffee fudge ice cream

Selection of Ice Creams & Sorbets £7.50

Vegan ice creams & sorbets also available

Please ask for today's flavours

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 (GF)

Strawberry conserve, clotted cream

ADD: Butter 50p

Vegan Fruit Scone £5.75 (V)(VG)

Vegan butter, strawberry conserve

Two Toasted Crumpets £3.95 (V)

Butter, strawberry conserve or local honey

Toasted Tea Cake £3.95 (V)

Butter, strawberry conserve or local honey

Fresh Sponge Cake £4.25 (GFO)(VGO)

Please ask for today's flavours

ADD: Small jug of pouring cream £1

Giant Cookies £3.95 (V)

Please ask for today's flavours

Over 95% of the food we serve is made on the premises.

We source as much as possible from the Elveden Estate and farm, including vegetables, meat and foraged herbs, then look to the local area and region for the best produce before travelling further afield.

Everything we purchase is sourced with the utmost care and attention, to ensure its quality is in line with our own. Our menu is frequently updated to allow us to offer locally sourced and in season produce.

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.

HOT DRINKS

Oat or Soya milk alternative 50p

Freshly Brewed Freshpac Coffee

Regular £3.50 Large £3.95

Americano
Cappuccino
Latte
Mocha

Flat White £3.50

Double Espresso £2.95

Single Espresso £2.50

Babycino £2

Flavoured Syrup 85p

Extra Shot 80p

Hot Chocolate £3.95

ADD: Marshmallows 60p

Spray cream 60p

Child's Hot Chocolate £2.50

BIRCHALL BAGGED TEA

Pot of Tea for one £2.95

Great Rift Breakfast Tea

Virunga Earl Grey Tea

Peppermint

Green

Green Tea & Peach

Camomile

Red Berry Tisane

Lemongrass & Ginger

Great Rift Decaf

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 Coke 330ml £3.25

Coke 330ml £3.25

Sprite 330ml £3.25

Ginger Beer £3.75

Tonic Water 125ml £2.50

Soda Water 200ml £2

CHILLED DRINKS

Glass of Refreshing Iced Tea £3.50

Lemon | Peach | Elderflower | Raspberry

Iced Coffee £3.95

Two shots of coffee over iced milk

ADD: Syrup 85p

ALCOHOLIC DRINKS

Wolf Ale £6

500ml bottle. 3.9% ABV

A copper coloured ale with lots of bite

Golden Jackal £6

500ml bottle. 3.7% ABV

A hoppy, thirst quenching golden beer

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

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.