



The Elks Head

WHITFIELD

Starters

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Whitfield Estate Smoked Venison £10.50
salt baked beetroot, juniper & haggis.

Whiskey cured chalk stream trout £8.99
Pickled fennel, cream cheese, blood orange & sour dough crisps.

Grilled asparagus £9.95
Pancetta, lovage pesto & crispy duck egg

Soup of the day £6.50
With Crusty Bread

Main Courses

Slow cooked pork belly £17.95
White bean cassoulet, chorizo, pork croquette, kale & wild garlic

Roasted Lamb rump £25.95
Dauphinoise potato, chard leeks, shoulder faggot & puy lentils

Whitfield estate venison suet pudding £18.95
spring cabbage, wild mushrooms, roasted carrots & mash

Feta & olive samosas £15.50
Purple sprouting broccoli, sun dried tomatoes & basil.

Please see our special boards for mains fish dishes and specials

Food Allergies and Intolerances: Please speak to our staff if you have any allergies or intolerances'.



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Dessert Menu

Sticky toffee pudding £7.95

Honeycomb ice cream, caramel sauce

Egg Custard Tart £7.95

Nutmeg ice cream

Lemon posset £7.95

Raspberry jelly, fresh raspberries & short bread

Iced chocolate parfait £7.95.

Hazelnut cake, honeycomb & kirsch cherries

Eton mess £7.95

Fresh strawberries & strawberry sauce

Selection of Ice Cream and Sorbet (3 scoops)£6.50

Cheese selection £11.95

Hebden Goat-Creamy & Smooth with a rich flavour made by Gillian Clough the goats & Sheep are all Fed on the Pennine hills high above Hebden Bridge (Unpasteurised goats' milk)

Darling Blue – Smooth, gentle blue with Ritz biscuity flavours, made on Doddington Farm, bordering Scotland this is a Newly created cheese made by Maggie Maxwell in Wooler, Northumberland (Pasteurised, cow's Milk)

Berwick Edge -Caramelly, crystalline and sharp, this is Northumberland's version of Gouda, again this is made by hand by Maggie Maxwell, they have over 400 Ayrshire, Fresian and Normandy cows (unpasteurised, cow's milk)

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