



The Elks Head

WHITFIELD

Starters

Soup Of the Day & Crusty Bread £6.50

Confit Duck Leg Terrine £10.99

Prosciutto Ham, Pistachio, Rhubarb & date Chutney & Home-Made Focaccia

Heritage beetroot Salad £7.95

Salt Baked, Pickled, Puree, Goats cheese Croquette & Juniper

King Scallop £13.95

Cauliflower Puree, Puy Lentils, Smoked Bacon & Caviar

Main Courses

Whitfield Estate Partridge or Grouse £25.95

Artichoke Dauphinoise, Savoy Cabbage, Poached Pear & Smoked Black pudding.

Spinach & Wild Mushroom Wellington £17.95

Darling Blue cheese, Tenderstem Broccoli & Walnut Pesto

Braised Lamb Shoulder £22.99

Fondant Potato, Butternut Squash, Creamed Leeks & Pearl Barley

Cod Loin £22.95

Roast Salsify, Samphire & Creamed Shetland Mussels



The Elks Head

WHITFIELD

Desserts

Sticky Toffee Pudding £7.95
Caramel Sauce, Honeycomb Ice Cream

Apple & Blackberry Crumble £7.95
Pecan Nuts & Vanilla Custard

Treacle Tart £8.00
Clotted Cream Ice Cream

Dark Chocolate Delice £8.00
Coconut Ice Cream

Ice Cream & Sorbets £5.50

Cheese Selection £12.00

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)

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

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

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