



The Elks Head

WHITFIELD

Starters

Garlic King Prawns £9.99

With chorizo, samphire & king prawn fritter.

Heritage Beetroot Salad £7.95

Salt baked, pickled, puree, goats cheese croquette & juniper.

Potted Wild Rabbit £9.99

Tarragon, carrot, ginger chutney & homemade toasted sour dough

Chicken Liver Pate £8.50

With chicken & truffle butter, onion marmalade & homemade focaccia

Soup of the Day £6.50

With crusty bread

Mains

Oxtail suet pudding £17.95

With horseradish mash, shallot & roast parsnips

Spinach & Wild Mushroom Wellington £17.95

With darling blue cheese, tender stem broccoli & walnut pesto

Lamb Rump £26.95

With kidney faggot, wild garlic dauphine potatoes, kale pickled wild mushroom & salsa verdi

Please see our specials board for our fish options

Food Allergies and Intolerances

Please speak to our staff if you have any allergies or intolerances'.



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Desserts

Vanilla Pannacotta £8.00

With fresh rhubarb, rhubarb puree, rhubarb sorbet, meringue & honeycomb

Chocolate Fondant £8.00

With White chocolate ice cream

Sticky Toffee Pudding £8

With caramel sauce & honeycomb ice cream

Sorbet & Ice Cream £5.50

Cheese Selection £12.00

Hebden Goat

Creamy & smooth with a rich flavour, made by Gillian Clough. The goats are all fed on the Pennine Hills high above Hebden Bridge
(Unpasteurised goats' milk)

Darling Blue

Smooth, gentle blue with rich biscuity flavours made on Doddington Farm in Wooler, which borders Scotland, where they have over 400 Ayrshire, Friesian and Normandy cows. This is a newly created cheese made by Maggie Maxwell.
(Pasteurised cow's Milk)

Berwick Edge

This is Northumberland's version of aged Gouda, again this is handmade by Maggie Maxwell on Doddington Farm, following traditional Dutch methodology. Aged for a full year to develop a strong, sharp flavour, offset by a caramel sweetness and crystalline texture.
(Unpasteurised cow's milk)

Dessert Wine

Chateau Septy 2017 (375ml) £19.75

Luxurious sticky from the great Valeu region of Monbazillac. It has exotic aromas of orange blossom and apricot. Zesty citrus and honeyed flavours on the full-bodied palate combine with smoky, nutty notes and tangy acidity.

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