



ELUDE  
BAR | RESTAURANT

## EVENING A LA CARTE MENU

SERVED 6PM-9PM

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### Fresh Homemade Soup of the Day (V) - £4:15

Freshly made with seasonal ingredients and served with Warmed Bread.

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### Pan Fried Chicken Breast - £5:95

Pan Fried Chicken Breast Slices sat on a bed of Concassed Tomatoes and Apples, a Quinelle Of Garlic Basil Cream Chesse.

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### Fillet of Sea Bass - £6:95

Pan Fried Fillet of Sea Bass quenelled on a Melon, Kiwi and Chilli Salsa topped with a Lime Creme Fraiche.

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### Highland Smoked Salmon and Petit Pois Pudding - £6:35

Topped with a Lemon Watercress Salad.

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### Rustic Brie Wedges (V) - £4:95

Pieces of French Brie in Breadcrumbs fried until gooey sat on a Salad with Homemade Onion Chutney, Pea Shoots and a Dollop of Creme Fraiche.

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### Traditional Homemade Fishcakes - £4:95

Served with Tartar Sauce and Pea Shoots.

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### *Aged Rib Eye Steak - £22.95*

With Portobello Mushroom, Plum Tomatoes, Hand Cut Chips and Freshly Grated Horseradish.

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### *Slow Cooked Belly of British Pork - £17.95*

With an Apple and Cauliflower Puree, Caramelized Apple Slices, Crackling and Black Pudding Crumbs.

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### *Fresh Lobster and Scallop Linguini - £19.95*

Tossed with Sun Blushed Tomatoes, Baby Spinach and a Garlic Bruschetta

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### *Roasted Butternut Squash (V) - £16.95*

Filled with Quorn Mince, Spiced Beans and Tomatoes, topped with Melted Garstang Blue Cheese and Served with Creamed Greens.

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### *Battered Fish of the Day - £14.95*

Fresh Fish of the Day in Tempura Batter, served with Hand Cut Chips, Salad, Homemade Tartar Sauce and a Minted Pea Puree

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### *Stuffed Free Range Chicken Breast - £15.95*

With Smoked Cheese and wrapped in Bacon served on a bed of Sun Blushed Tomato, Beetroot Celery and Pine Nut Salad and drizzled with Herb Oil.

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## EVENING A LA CARTE MENU

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**Homemade Milk Chocolate Cheesecake - £5.75**

Served with Fresh Fruits and Coulis

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**Local Cheeseboard with Biscuits - £6.95**

A selection of Locally Sourced, Farm Made Cheeses with Celery & Grapes.

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**Baileys and Malteser Parfait - £6.45**

Served with Cinnamon Tuille.

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**Banoffee Mousse - £4.95**

Filled with Caramel Biscuit, topped with Bananas, Toffee and Vanilla Cream.

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**Summer Berry Compot - £4.95**

Layers of Fresh local Summer Berries with Vanilla and Honey Cream served in a glass and topped with Crushed Caramel Biscuits.

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