



THE
ELKS HEAD

COUNTRY INN

MENU

STARTERS

Soup of the Day

A warming bowl of seasonal soup, served with thick slices of warm artisan sourdough and a swirl of whipped herb butter.

(GF option available) V 6

Pan-Fried King Prawns

Plump, juicy king prawns sizzled in a fiery chilli and garlic sauce that begs to be mopped up with a piece of crusty bread.

(GF option available) 8

Towering Black Pudding Stack

Layers of rich, peppery black pudding stacked with golden, crisp potato rösti, finished with a runny fried egg and a velvety homemade peppercorn sauce. *GF 8*

Baked Somerset Camembert

Goosey, melting camembert infused with fragrant rosemary and garlic, served with toasted crostini for dipping and a fresh side salad. *9*

Crispy Potato Skins

Golden, crunchy potato skins ready for dunking, with your choice of homemade garlic dip, smoky BBQ, or fiery Frank's Red-Hot. *(GF option available) V 5*

Why not go fully loaded with cheese and bacon *8*

Cheese Nachos

A generous pile of crunchy nachos smothered in melted cheese. *GF/V 7*

Why not go fully loaded with cheese and bacon *8*

MAINS

Homemade Steak & Ale Pie

Tender beef slow-braised in a deep, malty ale gravy, tucked under buttery shortcrust pastry. Served with homemade chips or creamy mash and seasonal veg. *16*

Hand-Battered Cod

Flaky, snow-white cod in a light, golden, crispy batter, with homemade chips, mushy peas, and a zesty house tartare sauce. *GF 18*

Pan-Roasted Sea Bass

Delicate sea bass resting on crushed herby new potatoes, with fresh sea-salty samphire and a bright lemon butter sauce. *GF 18*

Panfried Pork Loin

Succulent pork loin paired with creamy mash, sautéed seasonal veg, and a rich homemade peppercorn sauce. *GF 16*

Butcher Fresh 10oz Rib-eye Steak

A beautifully marbled rib-eye cooked to your liking, with vine-roasted cherry tomatoes, a meaty flat field mushroom, homemade chips, crispy onion rings, and your choice of peppercorn, blue cheese, or Diane sauce. *(GF option available) 24.50*

Locally Sourced Steak Burger

A juicy, hand-pressed steak burger grilled to perfection in a soft brioche bun, piled with melted mature cheddar, crispy bacon, sliced tomato, and tangy house relish. Served with homemade chips and creamy garlic dip. *(GF option available) 17*

Vegetable roast slice

A hearty, savoury mixture of rice, mushrooms and onions, with pepper. and sage. *GF/V/VE 13*

Halloumi Burger

Thick, golden slices of griddled halloumi with red onion, pesto, and lemon mayo in a brioche bun, served with homemade chips, slaw and a side salad. *V* 17

Chicken Skewers

Char-grilled, marinated chicken skewers with warm garlic bread, garlic dip, homemade slaw, and a fresh side salad. 17

Halloumi Skewers

Golden, griddled halloumi skewers with garlic bread, lemon mayonnaise dip, homemade slaw, and a fresh side salad. *V* 17

Homemade Beef Lasagne

Layers of rich, slow-cooked beef ragù and creamy béchamel, served bubbling in a hot iron dish with garlic bread and a side salad. 15

Trio of Pork Sausages

Three plump, flavour-packed butcher's pork sausages with creamy mash, lashings of rich gravy, and sweet garden peas. *GF* 15

10oz Horseshoe Gammon Steak

A juicy, smoky gammon steak with homemade chips, a fried egg, sweet grilled pineapple, garden peas, and a crisp side salad. *GF* 18

Wholetail Breaded Scampi

Crispy, golden wholetail scampi, lightly breaded and perfectly crunchy served with homemade chips, chefs own tartar sauce and garden peas with a wedge of lemon. 18

PIZZAS

All pizzas are 10" and homemade on site.

Margherita

A classic of rich tomato sauce and bubbling mozzarella on a hand-stretched base. (*GF option available*) 10

Pepperoni

(*GF option available*) 12

Meat Feast

Loaded with a hearty pile of savoury meats over melted mozzarella and tomato. (*GF option available*) 14

Veggi Supreme

A colourful medley of garden-fresh vegetables on a tangy tomato and mozzarella base. (*GF option available*) *V* 12

BBQ Chicken

Tender chicken and melted cheese drizzled with smoky, sticky BBQ sauce. 14

Hot Shot Chicken

Fiery, spiced chicken with melted mozzarella for those who like a little heat. 14

DESSERTS

Warm Sticky Toffee Pudding

A gloriously moist sponge drenched in rich butterscotch sauce, with your choice of vanilla ice cream or creamy custard. 6

Add a pot of double cream for 1.50.

Luscious Lemon Cheesecake

Smooth, zesty lemon cheesecake on a buttery base, finished with a generous dollop of whipped cream. *GF* 6

Add a scoop of ice cream or a pot of double cream for 1.50.

Homemade Fruit Crumble

A medley of seasonal fruits baked until bubbling, topped with a golden, buttery crumble and served warm with rich custard or vanilla ice cream. 6

Classic Ice Cream Sundae

Layers of creamy vanilla, chocolate, and strawberry ice cream piled with whipped cream, a drizzle of chocolate or caramel sauce, crunchy sprinkles, and a cherry on top. 6

Raspberry & White Chocolate Roulade

A light, airy roll swirled with tart raspberries and sweet white chocolate, served with a pot of double pouring cream. *GF* 7



THE
ELKS HEAD

COUNTRY INN