

ELNECOT

SEASONAL EVENING MENU

NIBBLES

- Homemade focaccia, beef butter 5.5* V/VE
Truffle crisps, mushroom parfait 8 VE
Sweet potato, hash brown, salsa macha, hazelnut, almond* 8 VE
Homemade nduja, yoghurt, maple syrup, beef dripping toast 9*
Seasonal pickles and ferments, beetroot hummus 6.5* VE

PLATES

- Manchester egg, piccalilli 9
Gnocchi, koji cream, mushroom duxelle 14 V
DISCO CABBAGE, laksa, chilli oil, tamarind 11* VE
Smoked mapo tofu, preserved vegetables 10.5* V/VE
Prawn satay, cashew, kohlrabi, coriander* 20
Lamb ragu, grated Coolea, beef dripping toast * 15
Chalkstream trout ceviche, nuoc cham, takuan* 15
Duck Noodz - confit leg, cold rice noodles, chilli crisp* 18
Merguez sausage, flamingo pea dahl, mint yoghurt 14
Beetroot salad, pistachio pesto, fried feta* 9 V
Triple cooked crispy potatoes* 7 VE
Truffle & parmesan +2 / Poutine with Mrs Kirkhams cheese curds +3

BURGERS

- Aged native breed beef, smoked streaky bacon, Lancashire cheese,
Lyonnais onion, pickle 16*
Crispy fried chicken, gochujang mayo, pickles, hispi slaw 15
Veggie burger, Lancashire cheese, refried lentils,
gochujang mayo, hispi slaw 14* V/VE

We cannot guarantee the complete absence of any allergen - for more information or for an allergen menu please speak to a member of staff V = either is or can be made vegetarian / VE = either is or can be made vegan / * = either is or can be made gluten free