



OUR CHRISTMAS BROCHURE IS NOW AVAILABLE &



Head to the website to download and view online or call in to the pub to pick up a copy and get your festive plans finalised!

RATHFINNY WINE TASTING & DINNER

Wednesday 15th October | 7pm start | £65pp

Join us on Wednesday 15th October for our first wine tasting dinner at The Elm, and what better way to start than with Rathfinny, renowned English sparkling wine producer.

Husband and wife team, Mark and Sarah Driver, established the Rathfinny Wine Estate in 2010 on a working arable farm with the express intention of producing some of the world's finest quality English sparkling wines.

Their vision is about a great deal more than the production of outstanding Sussex Sparkling wine. Rathfinny aims to contribute something special to the unique spirit of place in this beautiful part of the South Downs, which has been farmed since medieval times.

The dinner will be hosted by Richard James, Brand Ambassador for Rathfinny, and we promise it will be a most informative and fun evening!

MENU:

Argentinian prawn salad with grilled baby gem and mango salsa

Pan-roasted chicken supreme with fondant potato, buttered chantenay carrots, tenderstem broccoli and chicken & sage jus

Chocolate torte with macerated cherries and hazelnut ice cream

Please get in touch with the team to book; Email | enquiries@theelmabbotsripton.co.uk Call | 01487 773585



Thursday 2nd October & Thursday 6th November | Bookings taken 6-9pm | £65pp

Celebrate the very best of our local countryside this autumn with our two delicious game nights featuring locally sourced game dishes, expertly crafted to showcase the flavours of our region.

Join us for a cosy evening of hearty food, great company, and a true local taste!

MENU:

Canapés; Guineafowl leg croquette; Wild duck liver parfait on brioche with spiced plum chutney; Venison sausage roll with blackberry compote

Seared pigeon breast with horseradish & celeriac purée, pickled radishes & red onion

Tagliatelle with slow-cooked rabbit ragu, parmesan & fresh basil

Pan-roasted breast of pheasant with pheasant leg pithivier, garlic pomme purée, winter greens & pheasant jus

Apple strudel with blackberry sorbet



Every Friday | from 7pm

Join us on Friday evenings this summer in the garden (British summer weather permitting...) or in the bar area and enjoy live acoustic music from some incredible local artists.

Friday 22nd August – Evie Mitcheson
Friday 29th August – Dan Hughes
Friday 5th September – Charlie & Rehanna
Friday 12th September – Tommy Philpot
Friday 19th September – Gardenia Music
Friday 3rd October – Christian Smith
Friday 10th October – Tommy Philpot
Friday 17th October – Graham Buxton
Friday 24th October – Flatlands (Steve & Joel Duo)
Friday 7th November – Steve O & Anke
Friday 14th November – Tommy Philpot

Dinner reservations can be made in the restaurant as usual or under our stretch tent in the garden, perfectly positioned to enjoy an evening of live music!

LIFE EVENTS AT THE ELM

We can host private catered events at The Elm and have a variety of different packages and spaces available both in and outside the pub, depending on the size and requirements of your celebration.

Whatever the occasion, the team at The Elm are on hand to ensure it runs as smoothly as possible from start to finish, exactly the way you have planned.

Please get in touch with the team to discuss options or to request a copy of our event pack;

Email | enquiries@theelmabbotsripton.co.uk Call | 01487 773585

SET LUNCH MENU

Monday - Friday | 12-3pm

We will be offering a set lunch menu Monday – Friday lunchtimes £24 for 2 courses; £29 for 3 courses.

There will be a choice of 2 starters, 3 main courses and 2 puddings – all dishes marked with an * on the menu will be included.

We also have a variety of weekly changing sandwich specials available, perfect as a lighter bite for those warm summer lunchtimes.

STAYING AT THE ELM

We are very lucky to have four beautifully designed bedrooms here at The Elm. Abbots Ripton is home to some of the most magnificent country walks, as well as having plenty to do and see in the surrounding area. All our rooms are dog friendly; and feature timber and exposed beams from the estate – it's the perfect place for a mini getaway.

If you would like to book a stay, please do ask about availability with the team, current rates below:

Sunday – Thursday

Deluxe Double Room - £120 Bed & Continental Breakfast
Deluxe Family Room with roll top bath - £140 Bed & Continental Breakfast

Friday – Saturday

Deluxe Double Room - £140 Bed & Breakfast
Deluxe Family Room with roll top bath - £160 Bed & Breakfast

For the best rates, please get in touch;

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