

ST. ELLI'S BAY

BRASSERIE

SET DINNER MENU

2 courses £24.95 | 3 courses £29.95

APPETISERS +£4 each

Crispy Cockles

Arancini

Marinated Olives

Grilled Sourdough & Butter

STARTERS

Bruschetta with fresh tomato, olive oil, garlic & basil **(vg)**

Fresh mussels, garlic, tomato, chili & a touch of cream **+£2**

Prawn & crab cocktail, Marie Rose sauce, iceberg lettuce chiffonade, brown bread

Calamari fritti, garlic mayo

Salmon Gravavlax, mascarpone, dill & caperberries

Soup of the day **(vg)**

Grilled artichoke salad, avocado hummus, endive & pomegranate

Fish & crab cake, creamed spinach

Grilled goat cheese, fig and apple chutney, crostini

MAINS

10oz Sirloin steak, peppercorn sauce & chips **+£5**

Braised beef and oxtail, horseradish dumplings & mash potato

Grilled half boneless chicken with lemon & thyme, Sicilian style vegetable caponata, chips

Pork belly slow cooked, cider and grain mustard sauce, mash potato, honeyed root vegetables

Confit duck leg, red wine jus, braised red cabbage, buttered new potatoes or sage potato gnocchi

Herb crusted cod loin, crispy cockles, sauteed mange tout, spinach & new potatoes, dill cream **+£2**

Langland's fish & chips, mushy peas, & tartare sauce

Baked red pepper with risotto & apricots, spiced pumpkin mash **(vg)**

Our own special cut 10oz beef burger, Welsh Perl Wen cheese, red onion jam, tomato, lettuce, brioche bun & chips

Bowl of seasonal vegetables +£3.00

DESSERTS

Apple tart fine with vanilla gelato

Coconut & cinnamon rice pudding, honeycomb bites **(vg)**

Tiramisu

Chocolate delice

Fresh pineapple sorbet **(vg)**

Vanilla gelato with Amarena cherry