

SET DINNER MENU | 2 courses £26.95 | 3 courses £33.95

APPETISERS £4.25 each

Crispy Cockles

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**

Soup of the day **(vg)**

Calamari fritti, garlic mayo

Thai style king prawns, coconut cream, thai basil **£2**

Breaded Welsh goat cheese, beetroot salad, candied walnuts

Mushrooms fricassee, shallots, thyme, sourdough, with veal jus **(v & vg available)**

Smoked haddock & fresh salmon fishcake, sriracha tartare sauce

Crab claws, garlic butter **£2**

MAINS

St. Elli's fish & chips, mushy peas & tartare sauce

Cioppino, an Italian style abundance of fish & seafood gently stewed with fennel and tomato broth, served with crusty sourdough

Herb crusted cod loin, crispy cockles, sauteed fresh seasonal greens, crushed new potatoes, seafood & fresh herb velouté **£2**

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

Our own special cut 10oz beef burger, Snowdonia Black Bomber cheese, homemade burger relish, fresh tomato, lettuce, brioche bun & chips

Slow cooked pork belly, pork jus, braised savoy cabbage, Parmentier potatoes, apple

Boneless chicken Milanese in crispy seasoned breadcrumbs, fried hen egg, mushrooms & truffle cream sauce, chips

Cauliflower korma, basmati rice, onion bhajis **(vg)**

Crispy fried artichokes, linguini pasta, Romesco sauce **(v)**

Crispy Korean beef salad, sesame seed dressing, sweet chilli

Side of seasonal vegetables £4.25

Side of fresh chips £4.25

Seasonal side salad £4.25

DESSERTS

Homemade mango sorbet **(vg)**

Rum baba with strawberries & cream

Pavlova, crushed pistachios, Chantilly cream, berry compote

Chocolate fondant, fresh vanilla ice cream, chocolate soil **(please allow up to 10 mins)**

Coconut panacotta, passion fruit sauce **(vg)**