

ST. ELLI'S BAY

BRASSERIE

DRINKS
MENU ON
REVERSE

DINNER MENU | 2 courses £31.95 | 3 courses £39.95

APPETISERS £6.00 each

Rosemary foccacia,
olive oil and balsamic

Chilli and lime whitebait

Tortilla chips, marinated olives,
whipped houmous & feta

STARTERS

Sweet potato, red lentil and
chilli soup, fresh foccacia (vg)

Twice baked Y fenni cheese
soufflé, dressed endive red
onion marmalade (v)

Panko coated calamari, sweet
chilli and lime dip

Steamed mussels with cider,
cream, spring onions and
fresh foccacia

Golden beetroot carpaccio,
puffed rice, poached pear, wild
rocket, horseradish, toasted
cashews (vg)

Charred Cajun king prawns,
mango and chickory salad,
croutons, coriander dressing

Classic pork rillettes, granny
smith apple ketchup, warm
sourdough

Crispy ham hock, pickled
radish, cured egg yolk,
caramelised onion puree

MAINS

Sautéed wild mushrooms, leeks, cavalo nero, ricotta gniochi, parmesan

Overnight braised pork belly, braised savoy cabbage, boulangere potatoes, crispy skin, pork pie sauce

Pan fried seabass, creamed leeks, celeriac, Parmentier potatoes, crispy cockles, chive butter

Duck leg confit, sweet potato & carrot puree, kimchi in filo, enoki mushrooms, ginger, honey & soy glaze

Local ale battered cod loin, minted mushy peas, burnt lemon, chunky dill tartare, thick cut chips

Our own burger, red onion and chorizo jam, mature Welsh cheddar, baby jem lettuce,
toasted sourdough bun, smoked paprika chips

8oz Ribeye steak, Portobello mushroom, balsamic vine tomato, wild rocket, thick cut chips **+£5.00**

Roast butternut squash risotto, feta, crispy sage and toasted pinenuts (v,vg)

Roast chicken supreme coq au vin style, creamed potato, braised shalotts, bacon crumb

Seasonal salad £4.95 / Seasonal vegetables £4.95 / Pepper sauce £4.50 / Red wine & mushroom sauce £4.50

DESSERTS

Warm sticky toffee & date sponge, candied orange peel, mascarpone ice cream,
butterscotch sauce

Black forest trifle, chocolate brittle, kirsch cherries

Forced rhubarb, hibiscus & oat crumble, raspberry ripple gelato (vg option available)

IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel and are stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Some of our cooking oils contain GM. Please note: Your booking ensures that a table will be available to you for a maximum of 2 hours. Any amendments will incur extra charges and are subject to managements discretion.