

ST. ELLI'S BAY

BRASSERIE

LUNCH MENU

DRINKS
MENU ON
REVERSE

APPETISERS £6.00 each

Rosemary foccacia,
olive oil and balsamic

Chilli and lime whitebait

Tortilla chips, marinated olives,
whipped houmous & feta

Sweet potato, red lentil and
chilli soup, fresh foccacia
(v,vg) **£7.50**

STARTERS

Panko coated calamari, sweet
chilli and lime dip **£9.95**

Steamed mussels with cider,
cream, spring onions and
fresh foccacia **£12.95**

Twice baked Y fenni cheese
soufflé, dressed endive red
onion marmalade (v) **£9.75**

Charred Cajun king prawns,
mango and chickory salad,
croutons,
coriander dressing **£11.95**

Classic pork rillettes, granny
smith apple ketchup, warm
sourdough **£9.75**

Golden beetroot carpaccio,
puffed rice, poached pear, wild
rocket, horseradish, toasted
cashews (vg) **£9.75**

Crispy ham hock, pickled
radish, cured egg yolk,
caramelised onion puree **£9.75**

MAINS

Sautéed wild mushrooms, leeks, cavalo nero, ricotta gniochi, parmesan **£17.95 (v)**

Roast butternut squash risotto, feta, crispy sage and toasted pinenuts (v,vg) **£18.95**

Our own burger, red onion and chorizo jam, mature Welsh cheddar, baby jem lettuce,
toasted sourdough bun, smoked paprika chips **£19.95**

St.Elli's battered cod loin, minted mushy peas, burnt lemon, chunky dill tartare, thick cut chips **£19.95**

Roast chicken supreme coq au vin style, creamed potato, braised shalotts, bacon crumb **£22.95**

Overnight braised pork belly, braised savoy cabbage, boulangere potatoes, crispy skin, pork pie jus **£23.95**

Pan fried seabass, creamed leeks, celeriac, Parmentier potatoes, crispy cockles, chive butter **£24.95**

Duck leg confit, sweet potato & carrot puree, kimchi in filo, crispy enoki mushrooms, ginger,
honey & soy glaze **£24.95**

8oz Ribeye steak, Portobello mushroom, balsamic vine tomato, wild rocket, thick cut chips **£29.95**

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 **£8.95**

Black forest trifle, chocolate brittle, kirsch cherries **£8.95**

Forced rhubarb, hibiscus & oat crumble, raspberry ripple gelato (vg option available) **£8.95**

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.