

ST. ELLI'S BAY

BRASSERIE

LUNCH MENU

APPETISERS £6.00 each

Focaccia, olive oil & balsamic

Marinated olives

Traditional fried cockles

Steamed mussels,
bouillbaisse sauce with saffron
garlic & tomato, fresh focaccia
12.95

STARTERS

Grilled asparagus, black garlic,
white bean hummus, spring
onion & hazelnut pesto (vg)
11.25

Calamari fritti, burnt lemon
aioli, dressed rocket **9.95**

Confit duck leg rillettes,
roasted beetroot, black
cherries, ryebread crostini
10.75

Charred Cajun king prawns,
mango & chickory salad,
croutons, coriander dressing
11.95

Bruschetta, heritage tomato &
creamy burrata, basil & garlic
crisps (vg) **10.25**

MAINS

Fillet of seabass, sauce vierge, fondant potato, artichoke hearts, herb crème fraiche **24.95**

Welsh lamb cutlets, pearl barley ragu, pickled red cabbage, crispy belly, lamb jus **24.95**

Harisa maple glazed pork ribeye, carrot & sage puree, giant cous cous, apricots & crispy onions **24.95**

St.Elli's fish & chips, minted mushy peas, burnt lemon, chunky dill tartare, thick cut chips **19.95**

St.Elli's special cut burger, smoked cheddar, little gem, tomato, Nduja mayonaise, chips & slaw **19.95**

Spring green peas, lovage & broccoli risotto, broad beans, radish, sunflower seeds (v,vg) **18.95**

Lemon thyme chicken supreme, tomato fondue ratatouille, pommes Anna, Madeira jus, crispy sage **23.95**

8oz Ribeye steak, roscoff onions, beef fat crumb, wild rocket, thick cut chips **31.95**

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

DESSERTS

White chocolate semifreddo, mango crèmeux & pineapple **9.25**

Lemon & lime cheesecake, meringue, vanilla gelato **9.25**

Salted caramel & raspberry tart, rippled gelato, chocolate tuille **9.25**

Assorted home made gelato or sorbet **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.