

DINNER MENU | 2 courses 31.95 | 3 courses 39.95

APPETISERS 6.00 each

Focaccia, olive oil & balsamic

Marinated olives

Traditional fried cockles

STARTERS

Steamed mussels,
white wine garlic & thyme
broth, fresh parsley and
toasted focaccia

Grilled aubergine caponata,
tomato fondue, baba
ghanoush, toasted pumpkin
seeds, crispy shallots **(vg)**

Calamari fritti, chipotle aioli,
wild rocket & fresh lime

Pressed chicken thigh terrine,
wrapped in smoked bacon,
sweetcorn chutney, shimeji
mushrooms, brioche crostini

Wild mushrooms on
sourdough, wilted spinach,
white wine, garlic, parsley &
toasted pine nuts

Devon crab & prawn gratin,
brown butter crumb, pickled
samphire

Soup of the day, fresh toasted
home made focaccia

MAINS

Miso salmon fillet, cauliflower puree, sautéed shitake mushrooms, choy sum, tapioca cracker,
sesame & soy butter

Braised beef brisket, cavolo nero, salt baked carrot, beef fat potato pressing, parsnip crisps, beef jus

Honey glazed pork belly, creamed potato, caramelised onions, broccoli puree,
serrano ham croquette, pork jus & crackling

St.Elli's fish & chips, minted mushy peas, chunky dill tartar, thick cut chips

St.Elli's special cut burger, mature Welsh cheddar, grilled brioche, bacon ranch sauce,
thick cut chips & creamy slaw

Butternut squash, Jerusalem artichoke & pearl barley risotto, crispy sage & artichoke crisps **(vg)**

Chargrilled 10 oz sirloin confit vine tomatoes, dressed rocket, thick cut chips **+5.00 supplement**

Seasonal salad 4.95 / Seasonal vegetables 4.95 / Pepper sauce 3.95 / Classic Diane sauce 3.95 / Garlic butter 2.75

DESSERTS

Lemon & blueberry pavlova, toasted meringue, mascarpone & fresh mint

Caramelised white chocolate panacotta, black cherry compote, roasted macadamia nuts

Malted dark chocolate delice, feuilletine, candied pear, chocolate soil, vanilla gelato

Assorted home made gelato or sorbet

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.