

APPETISERS 7.00 each

Foccacia, olive oil & balsamic

Marinated olives

Traditional fried cockles

Butter poached asparagus, lovage emulsion, toasted hazelnuts, soft boiled egg & crispy serano ham **11.50**
(vg-available)

Roasted beetroot tartare, shallots, kalamata olives, tahini & cashew mayo, ciabatta crackers **(vg)10.25**

STARTERS

Calamari fritti, ponzu mayonnaise, lime wedge & dressed leaves **10.50**

Cajun king prawns, mango, roasted pepper & coriander salsa, chicory, spiced croutons & lime dressing **11.75**

Steamed mussels, leeks, cider & smoked bacon, ciabatta **13.50**

Lamb shoulder croquette, whipped goat cheese, wild garlic & pine nut pesto, crispy capers **12.50**

Burrata, almond Romesco, crispy 'Nduja, lemon gremolata, focaccia **11.50**

MAINS

Pan fried hake, roscoff onion & parmesan puree, samphire, 'Nduja & spinach puy lentils, crispy shallots **24.75**

Slow roasted Porchetta, rubbed with a blend of herbs & spices, creamed parsnip, apple & fennel slaw, Persillade potatoes **23.50**

Welsh lamb cutlets, carrot puree, asparagus, rosemary pressed potato, braised endive & lamb jus **25.95**

St.Elli's 8oz burger, home made bacon jam, beef tomato, iceberg lettuce, brioche & thick cut chips **19.95**

St.Elli's fish & chips, chunky dill tartare, mashed marrowfat peas **19.95**

Sundried tomato, spinach & lentils burger, salsa verde mayonaise, mozzarella, crispy lettuce & thick cut chips **(v) (vg-available) 17.50**

Wild mushrooms & leek tagliatelle pasta, dressed rocket & confit garlic home made focaccia **(vg) 21.95**

10oz Sirloin, sauteed mushrooms, roasted vine tomatoes, thick cut chips **30.95**

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

DESSERTS

Raspberry & white chocolate semifreddo, toasted pistachios & fresh mint **9.50**

Greek yoghurt pannacotta, lemon granola, blueberry compote & almond tuile **9.50**

Baked salted caramel & chocolate tart, brullee pineapple & vanilla gelato **9.50**

Assorted home made gelato or sorbet **8.50**

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.