

FUNCTION SUITE MENU
2 courses 34.95 | 3 courses 43.95

STARTERS

Soup of the day, fresh focaccia	Classic steak tartare, confit yolk puree, pickled shimeji mushroom, black garlic & sourdough crostini	Steamed mussels, chilli, coconut & lemongrass broth, warm bread, spring onions & coriander
Calamari fritti, sweet chilli sesame sauce, wild rocket & lemon	Salt baked beetroot, marinated feta, Nashi pear, hazelnuts, orange vinaigrette (vg)	Harissa glazed lamb kofta skewers, minted cucumber, garlic, honey & yogurt dressing
Potted shrimp & crab crumpet, crab butter, lime pickle puree, fennel & radish salad		

MAINS

Glazed lamb shank, tomato, haricot bean & pancetta cassoulet, confit shallots & brassicas
Confit duck leg, sweet potato puree, salt baked carrots, creamed cavolo nero, black cherry, shallot duck jus
Smoked haddock, king prawn & salmon chowder with leeks, peas & samphire, toasted sourdough
St.Elli's beer battered cod, burnt lemon, minted mushy peas, tartare sauce & thick cut chips
Roast butternut & date tagine, lime & coriander giant couscous, toasted almonds & minted yogurt (vg)
St.Elli's special cut smash burger, roast dripping mayonnaise, mild cheddar, crispy lettuce, pickles & thick cut chips

DESSERTS

Sticky toffee & date sponge, white miso caramel, vanilla gelato
Grenadine poached rhubarb & lemon pavlova, Chantilly cream & mint
Classic vanilla crème brûlée, thyme poached blackberries & lemon balm
Assorted home made gelato or sorbet