

**FUNCTION SUITE MENU**  
2 courses 34.95 | 3 courses 43.95

**STARTERS**

Calamari fritti, ponzu mayonnaise,  
lime wedge & dressed leaves

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

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

Butter poached asparagus,  
lovage emulsion, toasted  
hazelnuts, soft boiled egg &  
crispy serano ham

Steamed mussels, leeks, cider &  
smoked bacon, warm ciabatta

Braised lamb shoulder croquette,  
whipped goat cheese, wild garlic &  
pine nut pesto, crispy capers

**MAINS**

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

Pan fried hake, roscoff onion & parmesan puree, samphire, nduja & spinach puy lentils, crispy shallots

St.Elli's fish & chips, chunky dill tartare, mashed marrowfat peas, lemon wedge

Sundried tomato, spinach & lentil burger, salsa verde, mayo, crisoy lettuce & thick cut chips **(vg)**

St.Elli's special cut 8oz burger, home made bacon jam, beef tomato, ice berg lettuce, brioche & thick cut chips

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

**DESSERTS**

Raspberry & white chocolate semifreddo, toasted pistachios & fresh mint

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

Assorted home made gelato or sorbet