



Appetisers

Traditional fried
cockles **7.00**

Homemade foccacia, olive oil
& balsamic **7.00**

Marinated olives
7.00

Starters

Golden beetroot & radish
carpaccio, miso dressing, crispy
cashews, focaccia crackers **10.50**
(vg)

Pan fried fresh scallops,
cauliflower puree,
chorizo crumb **13.50**

Sardines on foccacia, grilled
courgette & red pepper salsa **10.95**

Roasted artichoke, cherry tomato,
pickled cucumber, toasted
pinenuts, honey mustard
vinaigraitte **9.95 (vg)**

Steamed mussels, tomato sauce &
touch of cream, fresh chilli, garlic,
herbs & focaccia **10.95**

Caprese with tomato & fior di latte
mozzarella, focaccia &
home made pesto **11.50**

Roasted bone marrow, garlic
butter & fresh focaccia **9.75**

Mains

Pan fried duck breast, parsnip puree, rainbow carrots, grilled bok choy, sticky plum sauce **26.50**

Grilled octopus, pickled fennel, honeyed chorizo, heritage tomatoes, chimichurri & patatas bravas **25.50**

St.Elli's ox cheek & short rib burger, Provolone cheese, seeded bun, mayonaise verde & chips **19.95**

Harissa cauliflower steak, salsa verde, white bean puree, roasted celeriac fondant (vg) **21.25**

Bouillabaise Provencal fish stew with salmon, mussels, king prawns, garlic & fennel rouille **24.75**

6oz fillet steak, Roscoff onion puree, rosemary fondant potato, grilled asparagus, sauce Royale **31.95**

St.Elli's fish & chips, chunky dill tartare, mashed marrowfat peas **21.95**

Chips 4.95 / Tendersteam broccoli 4.95 / Pepper sauce 3.95 / Sauce Royale 3.95 / Garlic butter 2.75

Desserts

Pistachio tiramisu, Zabaglione gelato **9.50**

Passion fruit posset, lavender shortbread **9.50**

Chocolate tart, strawberry cremeaux **9.50**

Assorted home made gelato or sorbet **8.50**