



Sunday Lunch

Starters

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

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

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

Fresh sardines on foccacia, grilled
courgette & red pepper salsa **10.95**

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

Mains

Roast striploin of beef, Yorkshire pudding, seasonal vegetables, duck fat roasties, gravy **23.95**

Leg of lamb ballotine, seasonal vegetables, duck fat roasties, gravy **23.95**

Roast chicken supreme, stuffing, seasonal vegetables, duck fat roasties, gravy **20.95**

Roasted vegetables & gruyere cheese puff pastry parcel, roast tomato & oregano sauce **20.95**

All the above dishes are served with a side of assorted vegetables & cauliflower cheese

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

Harissa cauliflower steak, salsa verde, white bean puree, celeriac fondant (vg) **19.95**

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

Seasonal veg **4.95** / Chips **4.95** / Cauliflower cheese **4.95** / Yorkshire pudding **1.50** / Stuffing **2.00**

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**