



Appetisers

Traditional fried
cockles **7.00**

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

Marinated olives
7.00

Starters

Grilled octopus, leek, 'Nduja butter
sauce, yakitory glaze, crispy garlic
& onion **11.95**

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

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

Courgette tempura, Bloody Mary
ketchup **9.95 (vg)**

Monkfish scampi,
gochujang mayo, cucumber &
sesame salad **12.75**

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

Mains

Ox cheek & short rib burger, Provolone, seeded bun, mayo verde & chips **19.95**

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

Red pepper, courgette, sweet potato & green olive tagine, cous cous, coriander yoghurt (vg) **21.95**

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

Lemon sole, sauce meunière, roasted new potatoes, tempura broccoli & wakame **26.75**

Duck breast, blackberries, blackerry sauce, heritage carrots, rosemary pressed potatoes **26.95**

100z Sirloin steak, rosemary fondant potato, grilled asparagus, sauce Royale **31.95**

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

Desserts

Assorted home made gelato or
sorbet **8.50**

Fragola- coffee granita,
strawberry, hazelnuts **4.95**

Pistachio tiramisu, Zabaglione
gelato **9.50**

Chocolate tart, strawberry
cremeaux **9.50**

Nuvola- coffee granita,
hot chocolate,
hazelnuts & cream **4.95**

Passion fruit posset, lavender
shortbread **9.50**