



Appetisers

Traditional fried
cockles **7.00**

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

Marinated olives
7.00

Starters

Baba ghanoush, dressed tomato,
homemade pesto, pinenuts,
focaccia **9.75 (vg)**

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

Baked Camembert for two to
share, rosemary & honey, red
onion marmalade, apple, cellery,
focaccia **17.50**

Classic king prawn cocktail,
Bloody Mary ketchup, shredded
gem, smoked paprika, bread &
butter **10.50**

Honey glazed chorizo, whitebean
houmous, parsnips crisps **9.75**

Calamari fritti, black garlic &
miso mayo **11.50**

Mains

Lamb tagine, fragrant cous cous, gremolata **25.95**

Hake fillet, mussel & cockle chowder, tempura samphire **23.95**

Ox cheek & short rib burger, smoked Provolone, guanciale, seeded bun & chips **19.95**

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

Harrisa cauliflower steak, ratatouille provencal, new potatoes, chimichuri sauce (vg) **21.95**

Beef bourguignon, chantily carrots, pearl onions, bacon lardons, pomme puree **24.75**

Guinea fowl supreme, slow roasted cabbage & thyme, tartiflette & guanciale, red wine jus **29.95**

100z Sirloin steak, parmentier potato, tenderstem broccoli, sauce Royale **31.95**

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

Desserts

Chocolate & blood orange
Tiramisu, Nutelli gelato **10.50**

Assorted home made gelato or
sorbet **8.50**

Rum baba, berry compote,
vanilla gelato **10.50**

Toffee pudding, raspberry ripple
gelato, toffee sauce **9.50**