

Appetisers

Traditional fried
cockles **7.25**

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

Marinated olives
7.25

Starters

Beetroot carpaccio with whipped
feta, tomato salsa, pickled
cucumber, roasted artichoke **9.50**
(vg-available)

Foie gras creme brule with
Rosemary croute & red onion
marmalade **11.95**

Monkfish scampi, gochujang
mayonnaise, pickled cucumber,
soy & sesame seeds **10.75**

Smooth & creamy lobster bisque,
served with fresh focaccia **10.50**

Mains

Chicken supreme, wild mushroom & truffle velouté, celeriac fondant **22.95**

Confit of duck leg, sweet potato puree, charred chicory, duck jus, duck bon bon **24.75**

Baked salmon, hoisin glaze, coconut & mussel broth, saffron potatoes, pickled ginger **23.95**

Our own recipe 100z Welsh beef burger, beef tomato, lettuce, burger relish, chips **20.25**

100z Sirloin Forestière, mushroom & onion sauce, fine green beans, Parmesan dusted chips **34.95**

St.Elli's cod loin fish & chips, chunky dill tartare, mashed marrowfat peas **22.95**

Slow cooked aubergine & potato Moussaka, red wine lentil ragu, sourcream (vg-available) **19.95**

Chips 5.75 / Tendersteam broccoli 5.75 / Seasonal salad 5.75

Desserts

Chocolate & pistachio tart,
zabaglione gelato,
fresh berries **10.25**

Assorted home
made gelato sorbet **9.50**

Espresso & Martini crema
catalana, amaretti biscotti,
vanilla gelato **10.00**