

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 10oz Welsh beef burger, beef tomato, lettuce, burger relish, chips **20.25**

10oz 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 / Tenderstem 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**