

ST. ELLI'S BAY

BRASSERIE

DINNER MENU | 2 courses £31.95 | 3 courses £39.95

APPETISERS £6.00 each

Focaccia, olive oil & balsamic

Marinated olives

Traditional fried cockles

STARTERS

Steamed mussels, bouillbaisse sauce, saffron garlic & tomato, fresh focaccia

Grilled asparagus, black garlic, white bean hummus, spring onion & hazelnut pesto (vg)

Calamari fritti, burnt lemon aioli, dressed rocket

Confit duck leg rillettes, roasted beetroot, black cherries, ryebread crostini

Charred Cajun king prawns, mango & chickory salad, croutons, coriander dressing

Bruschetta, heritage tomato, & creamy burrata, basil & garlic crisps (v)

MAINS

Fillet of seabass, sauce vierge, fondant potato, artichoke hearts, herb crème fraiche

Welsh lamb cutlets, pearl barley ragu, pickled red cabbage, crispy belly, lamb jus

Harisa maple glazed pork ribeye, carrot & sage puree, giant cous cous, apricots & crispy onions

St.Elli's fish & chips, minted mushy peas, burnt lemon, chunky dill tartare, thick cut chips

St.Elli's special cut burger, smoked cheddar, little gem, tomato, Nduja mayonaise, chips & crunchy slaw

Spring green peas, lovage & broccoli risotto, broad beans, radish, pea shoots, sunflower seeds (v,vg)

Lemon thyme chicken supreme, tomato fondue ratatouille, pommes Anna, Madeira jus & crispy sage

8oz Ribeye steak, roscoff onions, beef fat crumb, wild rocket, thick cut chips +£5.00

Seasonal salad £4.95 / Seasonal vegetables £4.95 / Pepper sauce £4.50 / Red wine & mushroom sauce £4.50

DESSERTS

White chocolate semifreddo, mango crèmeux & pineapple

Lemon & lime cheesecake, meringue, vanilla gelato

Salted caramel & raspberry tart, rippled gelato, chocolate tuille

Assorted home made gelato or sorbet

IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel and are stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Some of our cooking oils contain GM. Please note: Your booking ensures that a table will be available to you for a maximum of 2 hours. Any amendments will incur extra charges and are subject to managements discretion.