



APPETISERS 7.00 each

Foccacia, olive oil & balsamic

Marinated olives

Traditional fried cockles

STARTERS

Soup of the day, fresh focaccia 8.50

Calamari fritti, sweet chilli sesame sauce, wild rocket & lemon **10.50**

Potted shrimp & crab crumpet, crab butter, lime pickle puree, fennel & radish salad **11.50** Classic steak tartare, confit yolk puree, pickled shimeji mushroom, black garlic & sourdough crostini **12.25**

Salt baked beetroot, Nashi **(vg)** pear,toasted hazelnuts, citrus salad,french vinaigrette **9.95**

Steamed mussels, chilli, coconut & lemongrass broth, warm bread, spring onions & coriander **12.95**

Pistachio dukkha spiced lamb kofta skewers, minted cucumber, garlic, honey & yogurt dressing **10.95**

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MAINS

Glazed lamb shank, tomato, haricot bean & pancetta cassoulet, confit shallots & brassicas 23.95

Confit duck leg, sweet potato puree, salt baked carrots, creamed cavolo nero, black cherry, shallot duck jus 23.75

Smoked haddock, king prawn & salmon chowder with leeks, peas & samphire, toasted sourdough 23.50

St.Elli's beer battered cod, burnt lemon, minted mushy peas, tartare sauce & thick cut chips 19.95

Roast butternut & date tagine, lime & coriander giant couscous, toasted almonds & minted yogurt (vg) 19.25

10oz Sirloin, sauteed chestnut mushrooms, charred vine tomato, thick cut chips 29.50

Mixed bean burger lightly spiced with chilli, garlic & cumin, fresh tomato salsa, crispy lettuce, toasted brioche & thick cut chips (vg) 17.50

St.Elli's special cut smash burger, roast dripping mayonnaise, mild cheddar, crispy lettuce, pickles & thick cut chips **19.95**

Seasonal salad 4.95 / Seasonal vegetables 4.95 / Pepper sauce 3.95 / Classic Diane sauce 3.95 / Garlic butter 2.75

DESSERTS

Sticky toffee & date sponge, white miso caramel, vanilla gelato **9.50**Grenadine poached rhubarb & lemon pavlova, Chantilly cream & mint **9.50**Classic vanilla crème brûlée, thyme poached blackberries & lemon balm **9.50**Assorted home made gelato or sorbet **8.50**

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.