

THE ELLIOTT

Day Time Room Service

Starters

Homemade Soup of the Day £7

Please ask your server for today's offering served with homemade bread
Please ask for allergens
(1a, 1c, 1d)

Homemade Croquettes £9.50

Iberian ham, creamy croquettes served with a truffle creamed sauce
(1a, 4, 7, 14)

Prawn Pil Pil £13.50

Olive oil, white wine, sourdough and chili garlic
(1a, 5, 14)

Panko Brie Bites £8.75

With a sambuca berry compote
(1a, 4, 7, 14, V)

Salads

Crispy Avocado £13

Heritage tomatoes with crumbled feta, drizzled with pesto & micro herbs
(1a, 3, 4, 7, 14, V)

Chicken Caesar £14

Crispy pancetta, parmesan shavings & fresh herb croutons
(1a, 4, 7, 8, 13, 14)

Mains

Irish Angus Beef Burger £17

Dry aged beef burger with Kerrygold Irish cheddar cheese, pickles, tomato & lettuce served in a soft brioche bun with homemade fries
(1a, 4, 7, 14)

The Elliott Fish And Chips £19.50

Beer-battered cod loin served with homemade fries, mushy peas, tartare sauce and a beautiful curried ketchup
(1a, 4, 7, 8, 9, 11, 14)

Vegan Moussaka £14

Persian spiced aubergine & beyond meat with tomato gremolata and mashed potato with soya
(9, 12, 13, 14, V)

Irish Angus Sirloin Steak £29

250g, cooked to your liking, with your choice of sauce with seasonal vegetables
(4, 14)

Sides

Sides £4 Each

Homemade fries (14, V)

Sweet potato fries (14, V)

Seasonal Vegetables (4, 14, V)

Cauliflower cheese (4, V)

Brie mash (4, 14, V)

Sauces

Peppercorn sauce £2.50 (4, 8, 9, 14)

Blue cheese sauce £2.50 (4, 14, V)

Bone marrow sauce £2.50 (1a, 9, 14)

Desserts

Basque Cheesecake £9

Biscuit crumble, berry compote, vanilla ice cream
(1a, 4, 7, 14)

Profiteroles £9

White chocolate glaze, filled with vanilla ice cream and Cadbury chocolate shavings
(1a, 4, 7)

Food served
Monday to Sunday
from 12pm to 10:30pm

Dial "8051" to place your order
(A tray charge of £5 per person applies)

We operate a cashless restaurant.
Guests are requested to have a credit account open should room service be required.

Allergens

1.Cereal 1a Wheat 1b Rye 1c Barley 1d Oats 2.Peanuts
3.Nuts 3a Almonds 3b Brazil Nuts 3c Cashews 3d Hazelnuts
3e Macadamia 3f Pecan 3g Pistachio 3h Walnuts 4.Dairy
5.Crustaceans 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Lupin
11.Mustard 12.Sesame Seeds 13.Soya 14.Sulphar Dioxide.
V = Vegetarian

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