

# THE ELLIOTT

## DINNER MENU

### APPETIZERS

#### Wild Mushroom Pil Pil £9.50

A selection of wild mushrooms with olive oil, white wine, sourdough and chili garlic (1a, 14, V)

#### Homemade Croquettes £12

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

#### Panko Brie Bites £9.50

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

#### Beef Short Ribs £13

With Irish homemade soda bread and Guinness jus (1a, 1c, 1d, 9, 11, 14)

#### Homemade Soup £7

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

### SALADS

#### Chicken Caesar Salad £14

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

#### Endive Salad £8.50

With toasted walnuts, apple and blue cheese tossed with an apple cider vinaigrette (3h, 4, 14, V)

#### Tomato & Beetroot Salad £12

Heritage tomatoes and beetroot served with smoked salmon whipped feta cheese and a lemon and olive oil dressing (3h, 4, 14, V)

#### Crispy Avocado Salad £15.50

Heritage tomatoes with crumbled feta, drizzled with pesto and topped with rocket lettuce. (1a, 3, 4, 7, 14, V)

### VEGGIE

#### Vegetarian Wellington £17

Buttery puff pastry cooked to perfection with beyond meat, brie mashed potato, mustard green beans and a rich mushroom red wine jus (1a, 4, 7, 13, 14, V)

#### Vegan Moussaka £14

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

### SIDES

#### Homemade fries £4 (14, V)

#### Sweet potato fries £4 (14, V)

#### Seasonal vegetables £4 (14, V)

#### Brie Mash £4 (14, V)

### MEATS

#### Crispy Pork Belly £18

Potato & apple puree, baby broccoli (4, 11, 14)

#### Glazed Lamb Shoulder £32

With maple parsnips, baby carrots and lamb glaze (4, 11, 14)

#### Chicken Parmigiano £17

Panko breaded chicken served with a side salad, grilled lemon, grated parmesan, drizzled with homemade pesto (1a, 3, 4, 7, 11, 14)

#### Irish Angus Sirloin Steak £29

Cooked to your liking, with your choice of sauce and seasonal vegetables (4, 14)  
Sauces available: Peppercorn sauce (4,8) Blue Cheese Sauce (4)

#### Ribeye on the Bone £11/100g

Cooked to your liking with your choice of sauce, cooked in rosemary butter served with mustard green beans and a side of cauliflower cheese (4, 11, 14)

### FISH

#### Mediterranean Salmon £24

With crushed baby potatoes and a cherry tomato vinaigrette (5, 8, 9, 11, 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)

### BURGERS

#### 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)

#### Beyond Meat Burger £16

Vegan friendly brioche bun & cheese available on request Vegan burger with Kerrygold Irish cheddar cheese, pickles, tomato & lettuce served in a soft brioche bun with homemade fries (1a, 4, 7, 12, 13, 14, V)

Food served  
Monday to Sunday  
from 5pm to 10:30 pm

We operate a  
cashless restaurant;  
we accept all major  
debit & credit cards

### ALLERGENS

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

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Tripadvisor

