

THE ELLIOTT

LUNCH MENU

SALADS & VEGGIES

Crispy Avocado Salad **£15.50**

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

Chicken Caesar Salad **£14.00**

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

Endive Salad **£8.50**

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

Beyond Meat Burger **£16.00**

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)

Tomato & Beetroot Salad **£12.00**

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

SNACKS

Halloumi Fries **£9.50**

Halloumi chunks, fried and seasoned with Persian herbs and spices (4,14, V)

Panko Brie Bites **£9.50**

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

Chicken Wings **£9.50**

Deep fried wings covered in Harissa hot sauce & sesame seeds (1a, 4, 7, 12, 14)

Beetroot Hummus **£8.00**

Beetroot hummus served with chargrilled flatbread (1a, V)

Homemade Croquettes **£12.00**

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

ALLERGENS

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

SOUPS & SANDWICHES

Please ask your server for today's soup or homemade fries offering

Ham and cheese **£9.00**

(1a, 4)

Roast chicken and brie **£9.00**

(1a, 4)

Tuna melt with rocket **£9.00**

(1a, 4, 8, 14)

SEA

Mediterranean Salmon **£24.00**

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 curried ketchup (1a, 4, 7, 8, 9, 11, 14)

Calamari **£22.00**

Deep fried spiced squid with a lemon herb dressing, fresh herb salad and drizzled with homeade pesto (1a, 3, 4, 6)

LAND

Irish Angus Beef Burger **£17.00**

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)

Irish Angus Sirloin Steak **£29.00**

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

Charcuterie Board **£20.00**

The best deli meats & cheeses with crackers and fresh fruit (1a, 3, 4, 14)

Chicken Parmigiano **£17.00**

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

THE ELLIOTT

LUNCH MENU



Food served Monday to Sunday from 5pm to 10:30 pm
We operate a cashless restaurant; we accept all major debit & credit cards

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)

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from 5pm to 10:30 pm

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| 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 | |

THE ELLIOTT

DINNER MENU



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THE ELLIOTT

DESSERT MENU

Profiteroles £9

Milk chocolate glaze, filled with vanilla ice cream and Cadbury chocolate shavings

(1a, 4, 7)

Pear and Blueberry Crumble £9

Served warm with crème anglaise

(1a, 30, 4, 7, 14)

Sticky Toffee Pudding £9

Finished with vanilla ice cream

(1a, 4, 7, 14)

Basque Cheesecake £9

Biscuit crumble, berry compote, vanilla ice cream

(1a, 4, 7, 14)

TEA/COFFEE

Regular Tea	£2.10	Café Mocha	£2.75
Speciality Teas	£2.30	Latte	£2.75
Single Espresso	£2.25	Double Espresso	£2.90
Americano	£2.50	Cappuccino	£2.90
White Coffee	£2.50	Flat White	£2.90

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DESSERT MENU



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