THE ELIOTT

MENU

STARTER

Tempura King Prawns Crispy battered prawns with sweet chili sauce (5, 13)	£12.50
Salmon Fish Cake Smoked salmon, baby potatoes, mustard and parsley served with fennel salad and sweet chili sauce (4, 8, 11, 13)	£10.50
Cod Mousse in Filo Basket Light cod mousse with lemon and cream in crispy filo shell (4, 8)	£10.50
Chicken Liver Pâté Served with crispy bread and apple chutney (1, 4)	£10.50
Soup of the Day Chef's daily homemade vegetable soup with croutons (4, 10)	£7.00

SALADS

Thai Beef Salad Marinated beef with fresh greens	£16.50
Classic Caesar Salad Romaine, grilled chicken, croutons, parmesan and Caesar dressing (1a, 4)	£14.00
Pear, Beetroot and Stilton Sweet pear, earthy beetroot and creamy Stilton (4, VE)	£9.50

PIZZAS

£14.50

£14.00

£14.00

SANDWICHES & WRAPS

Club Sandwich	£11.50	Ham and Mushroom
Cajun Chicken Wrap (1, 4)	£8.50	Four Cheese
Ham and Cheese (1, 4)	£8.00	Chorizo
Egg and Mayo (1, 4, 7)	£7.50	(1a)

THE ELIOTT

MENU

MAINS

Filetto Rossini	£28.50
Beef fillet on brioche with pâté & Port wine sauce, served with baby potatoes (1, 4)	
Seabass and Beetroot Tartare	£18.50
Pan-seared seabass with baby potatoes and chili-lime beetroot (8)	
Eliott Burger	£17.00
Signature beef burger with chips (1a, 4, 7)	0.1-00
BBQ Pulled Pork Burger	£17.00
Slow-cooked BBQ pork with chips (1, 7, 4)	
Tagliatelle Mare a Monti	£17.00
Pasta with garlic, cherry tomatoes, mushrooms and king prawns (1, 4, 8)	
Fish and Chips	£16.00
Beer-battered fish with mushy peas and tartar sauce (8)	
Vegan Burger	£16.00
Plant-based burger with chips (1a, 4, 7, 11, 13,14, VE)	
Thai Red Chicken Curry	£16.00
Aromatic curry with jasmine rice (5, 13)	
Lasagna	£15.00
Layers of beef ragu, tomato sauce, bechamel and parmesan (1, 4, 7)	
Beetroot and Stilton Risotto	£13.50
Creamy Arborio rice with beetroot and Stilton (1, 4)	

Sides: Baby Potatoes, Chips, Mixed Salad, Onion Rings, Basket of Bread £4.00 per option.

SHARING BOARDS

Veranda Rustic Board

Pulled pork brioche buns, marinated chicken wings with yogurt dip, mozzarella sticks, crispy potatoes and onion rings (1, 4, 7, 11)

Charcuterie Board

Parma ham, salami, chorizo, brie, goat cheese, Manchego, Grana Padano served

ALLERGINS

with Chutney and fresh fruit (1, 1a, 4)

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1.	Cereal	3b.	Brazil Nuts	5.	Crustaceans	13.	Soya	
1a.	Wheat	3c.	Cashews	6.	Mollusc	14.	Sulphur Dioxide	
1b.	Rye	3d.	Hazelnuts	7.	Eggs	V =	Vegetarian	
1c.	Barley	3e.	Macadamia	8.	Fish	DF.	Dairy Free	
1d.	Oats	31.	Pecan	9.	Celery	GF.	Gluten Free	
2.	Peanuts	3g.	Pistachio	10.	Lupin	VE.	Vegan	
3.	Nuts	3ĥ.	Walnuts	11.	Mustard		· ·	
3a	Almonds	4.	Dairy	12.	Sesame Seeds			

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