

ELLARY'S

Negroni 10.00 Paloma Picante 11.00 Aperol Spritz 10.00

South East Side 11.00 Espresso Martini 11.00 Smokey & The Bandit 12.50

Passion Fruit & Chilli Martini 12.50 Blood Orange Margarita 12.50

Pipers crisps - Sea Salt, Sweet Chilli, Salt & Cider Vinegar 1.50

Coopers Bakehouse sourdough bread, balsamic & olive oil (VG) 4.50

Nocellara olives (VG) (GF) 4.90 Smoked almonds (VG) (GF) 4.00

Padron peppers (VG) 7.00

Pancetta & parmesan arancini, aioli 9.50

Crispy calamari, teriyaki sauce 11.00

Pumpkin fritters, mint & garlic sauce (VG) 8.00

Heirloom tomatoes, ricotta, salsa verde, sourdough toast (V) 9.50

Cornish Yarg, Monlesi, Bleu D'Auvergne - crackers, mango chutney 10.00

Burrata di Puglia, pesto, pickled radish, pea shoots, peanuts (GF) 9.50

Aubergine, chickpea & tomato curry, rice, vegan yogurt, coriander (GF) (VG) 15.00

Moving Mountains Vegan Burger, gherkins, lettuce, tomato, French fries (VG) 15.50

Char-grilled bavette steak, French fries, green leaves, chimichurri 22.50

Tamworth pork schnitzel, mashed potato, cavolo nero, mustard cream sauce 19.00

Pan fried Icelandic cod, fregola, tomatoes, olives, green beans, romesco 21.50

Cheese Burger, gherkins, lettuce, French fries 16.50

Slow cooked Devon lamb & pancetta ragu, rigatoni, pecorino cheese 18.50

Green salad (GF) 4.00 / French fries (VG) 4.00

Sweet

Burnt Basque cheesecake, redcurrants (GF) 7.50

Chocolate tart, crème fraiche 7.50

Affogato 6.00

Passion fruit sorbet (VG) 4.50

Cornish Yarg, Monlesi, Bleu D'Auvergne - crackers, mango chutney 10.00

Sauternes sweet wine, Chateau Doisy-Verrines, France 6.75

Allergens: Please speak with a member of staff to ask for allergens present in dishes

V: Vegetarian, VG: Vegan, GF: Gluten free

A discretionary 13.5% gratuity will be added to all food bills, this goes entirely to the bar & kitchen staff