

# 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 8.00

Smoked duck rillettes, cornichons, sourdough toast 9.50

Raclette rarebit, sweet & sour onion, leeks, bok choy & date relish V 9.50

Crispy calamari, teriyaki sauce 11.00

Fried sweetcorn ribs, lime, sticky chilli sauce VG 7.50

Mozzarella, Jerusalem artichoke, pear, radicchio, walnuts, honey GF V 9.50

Cornish Yarg, Comté, Taleggio cheese board - crackers, mango chutney 10.00

Spiced cauliflower, pilaf rice, almonds, shallots, coconut sauce GF VG 16.00

Confit duck pie, mashed potato, cavolo nero, quince, gravy 19.50

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

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

Pan-fried Scottish mackerel, pickled fennel, beets, apple, chilli peanuts GF 18.50

Cheese Burger, gherkins, lettuce, French fries 16.50

Slow cooked Tamworth pork & 'Nduja ragu, paccheri pasta, pecorino cheese 18.50

*Green salad GF 4.00 / French fries VG 4.00*

## Sweet

Burnt Basque cheesecake, redcurrants GF 7.50

Chocolate tart, strawberries 7.50      Affogato 6.00 GF

Lemon sorbet VG GF 4.50      Mango sorbet VG GF 4.50

Cornish Yarg, Comté, Taleggio cheese board - 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