

# ELLIOT'S

28<sup>th</sup> April 2024

Our dishes are served family style. We cook with English wood and charcoal using ingredients sourced from suppliers within Borough Market as well as Natoora, Shrub, Wildfarmed, Henderson, Cibo, Honest Toil, Swaledale & Txuleta amongst others.

## Snacks

Sourdough foccacia	5
Isle of Mull cheese puffs	8
Garlic butter calzone	6
Cantabrian anchovy toast	10
Potato flatbread, trout roe, chive butter & crème fraiche	17
Beef & pork ragu arancino & arrabbiata	each 8

## Small Plates

Stracciatella, peas, yellow courgette & mint	16
Carasello cucumber, cantaloupe melon, coriander seed & dill	14
Radicchio, anchovy & pecorino salad	15
Bream crudo, verjus, biber chilli & fennel pollen	16
Beef carpaccio, tonnato dressing & rocket	18
Asparagus, ajo blanco & pork lardo	16
Oyster mushroom, wild garlic & egg yolk	16
Pici, cacio e pepe	16
Ox tongue, beetroot, watercress & horseradish	15

## Wood Fired Sourdough Pizza (10")

Taleggio, sage & brown butter (no tomato)	13
Ricotta stuffed courgette flower & mint	15
Potato, porcini, parmesan & thyme	15
Anchovy, oregano & taggiasche olives	15
Devon crab, preserved lemon & pickled chilli	17
Beef ragu, pancetta & parmesan	16
Pepperoni, 'nduja & gorgonzola dolce	16
Guanciale, pecorino & egg yolk	18

## Wood Grill

ChalkStream trout, saffron & tomato	225g / 300g / 325g	27 / 36 / 39
Monkfish, brown crab butter & sea vegetables	225g / 275g / 300g	32 / 39 / 42
Whole poussin, vermouth & preserved lemon		22
Pork saltimbocca, sage, lemon & brown butter	250g	23
Bavette, porcini & peppercorn sauce	225g / 275g / 325g / 375g	21 / 25 / 30 / 34
45 day dry aged steak, red wine, shallot & bone marrow		
Prime rib Ex-dairy	525g / 750g / 800g	74 / 105 / 112

## Sides

Mixed leaf salad & tarragon vinaigrette	6
Fried Buddington Farm potatoes & aioli	5
Polenta bramata & gorgonzola dolce	5
Roasted courgette, agrodolce & herbs	6

For food allergy advice, please ask a member of staff. Game may contain shot.

Optional 12.5% service charge will be added to your bill.

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## Cocktails

Lemon & Thyme Spritz Lemoncello, Cocchi Vermouth, Prosecco	9
Cherry Negroni Campari, Sour cherry gin, Sangue Morlacco (Classic negroni & Sbagliato also available)	11
Old Fashioned Monkey Shoulder Scotch Whisky, brown sugar, orange bitters	12
Vermouth & Soda Vergano Americano, soda, citrus	8
Rhubarb Margarita DD Mezcal, tequila, agave, lime, rhubarb	11
Martini Gin or Vodka, Dolin vermouth, olive or twist	12

## Drinks – Non Alcoholic

Des Grottes L'Antidote, Beaujolais, FRA 2021 Sparkling gamay, apple juice & 15 herbs	7
Rhubarb Margarita 0% Smoked Lyre's 'tequila', rhubarb, lime, agave	10
Negroni 0.5% Lyre's non-alcoholic spirits, bitters	9
Botivo Spritz Botivo, soda, orange, olive	8
Ginger beer	4
Homemade lemonade	4

## Beer & Cider

Draft – Purity Brewery, Organic & GF Helles Lager 2/3 Pint	6
Session IPA 2/3 Pint	7
Bottles & Cans Oliver's Fine Cider (330ml)	6
Purity Point Five 0.5% (330ml)	6
Large format Little Pomona, Art of Darkness (750ml)	30
Cantillon / Giardino, Drogone Lambic (750ml)	75
Burning Sky, Assemblage #2 (1500ml)	62

## Sparkling

Leon Boesch, Zero Cremant D'Alsace, FRA 2021 Pinot Blanc	12
Clandesti, Ancestral Confiscat, Catalonia, ESP 2020 Xarel-lo	12

## White

Dom. de l'Epinay, Pegase Blanc, Loire FRA 2023 Sauvignon Blanc	7
Offbeat, Field Notes 3, Wiltshire, ENG 2021 Pinot Blanc	12
Strekov 1075, Richard, Strekov, SVK 2021 Chardonnay	13

## Orange

Casa Balaguer, Salicornio, Alicante, ESP 2022 Malvasia	10
Petr Korab, Ambero, Moravia, CZE 2022 Gewürztraminer	13

## Pink

Valerie Courreges, Alchymist, Provence, FRA 2022 Grenache Noir, Cinsault	9
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## Red

Dom. de l'Epinay, Pegase Rouge, Loire FRA 2022 Merlot, Cabernet Franc	7
Nicolas Pavie, Anastasis, Beaujolais, FRA 2022 Gamay	13
Samuel Parraga, Petit Verdot 1121, ESP 2020 Petit Verdot	16

## Chilled Red

Dom. des Buis, De Toute Facon le Vent Souffle Fer Servadou, Cab Franc	10
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