

# ELLIOT'S

Sunday 28th April 2024

Our dishes are served family style. Our cooking is done on English wood and charcoal with ingredients sourced from suppliers within Borough Market, Natoora, Shrub, Wildfarmed, Henderson, Cibo, Honest Toil, Swaledale, Txuleta and more.

## Snacks

Sourdough focaccia & olive oil	5
Garlic butter calzone	6
Aged beef arancino & arrabbiata	6
Isle of Mull cheese puffs	8
Cantabrian anchovy toast	9
Potato flatbread, trout roe, chive butter & crème fraiche	15

## Small Plates

Purple sprouting broccoli, datterini tomato, salsa verde & croutons	15
Stracciatella, romana courgette, peas & mint	16
Radicchio, anchovy, shallot & pecorino salad	15
Beef carpaccio, tonnato dressing, rocket & fried capers	18
Oyster mushroom, wild garlic & egg yolk	18
Cornish mussels, bomba calabrese & sea vegetables	16
Gnocchetti sardi, duck liver, pancetta & asparagus	17
Lamb sweetbreads, treviso, brown butter & capers	18

## Wood Fired Sourdough Pizza (10")

Taleggio, sage & brown butter (no tomato)	13
Mauve aubergine, friggirelli pepper & nocellara olive gremolata	15
King oyster mushroom, mascarpone, thyme & shallots (no tomato)	15
Anchovy, onion, oregano & taggiasche olives	15
Octopus, wild garlic, preserved lemon, biber chilli & caper	17
Beef ragù, pancetta & parmesan	16
Pepperoni, 'nduja & gorgonzola dolce	16
Fennel sausage, kale, chilli & ricotta mustia (no tomato)	16

## Wood Grill

Monkfish, brown crab butter & salty fingers	250g / 300g / 650g	33 / 39 / 85
ChalkStream trout, saffron & golden tomato	200g	19
Gilthead bream, camone tomato & verjus	450g / 500g / 550g	41 / 45 / 50
Calabrian pork sausage, tropea onion, peppers & oregano	250g / 300g / 350g	24 / 29 / 34
Lamb chop, confit tomatoes, lamb fat garlic & mint	200g / 250g	23 / 29
Ex-dairy bavette, peppercorn, porcini & chive	200g / 250g / 300g / 350g	18 / 23 / 27 / 32
42 day aged t-bone, red wine, shallot & lardo	650g / 700g / 850g	65 / 70 / 85

## Sides

Seasonal leaf salad & apple & tarragon dressing	5
Polenta bramata & gorgonzola dolce	5
Fried Buddington Farm potatoes & aioli	5
Roasted romana courgette, agrodolce & herbs	6

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

We accept card payments only.

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

@elliotslondon www.elliots.london

## Cocktails

Negroni	
Classic <i>or</i> Sbagliato <i>or</i> Mezcal Bianco	
Old Fashioned	
Whiskey, brown sugar, orange bitters	
Whiskey Sour	
Bourbon, apricot, lemon, egg white	
Cucumber & Jalapeño Margarita	
Tequila, mezcal, cucumber, jalapeño, lime	
Boulevardier	
Whiskey, porcini, Campari, vermouth	
Espresso Martini	
Vodka, tiramisù liqueur, espresso	
Martini	
Gin <i>or</i> Vodka, vermouth, olive <i>or</i> twist	
Vintage 1970's Beefeater	

## Low Alcohol Cocktails

Venetian Spritz	
Select Aperitivo, prosecco, soda, gordal olive	
Americano	
Chinati Vergano Americano vermouth, soda, orange	

## Soft Drinks

Des Grottes, L'Antidote, Beaujolais FRA 2023	
Sparkling gamay grape juice, apple, 15 herbs	
0% Cucumber & Jalapeño Margarita	
Pentire Seaward, smoke water, cucumber, jalapeño, lime	
Euforia, Birch Sap, Bohemian Highlands CZE 2022	
Birch sap, red currant, Utopia cherry drinking vinegar	
Pentire & Tonic	
Pentire Seaward, tonic water, cucumber	
Fresh lemonade	
Ginger beer	

## Beer

Draught Beer - Purity Brewing (gluten free)	
Pure Helles Lager (5%) 2/3 pint	6
Session IPA (4.5%) 2/3 pint	6
Low & No Alcohol Beer	
Purity, Point Five (<0.5%) 345ml	6

## Cider & Perry

Oliver's Fine Cider	
Perry - A Peardrop Explodes (5.0%) 1/3 pint	5
Oliver's Cider (6.3%) 330ml	7
Guest Cider - Wilding Cider	
Ditchat Hill 2022 (5.1%) 750ml	32

## Wines by the Glass 125ml

<b>Sparkling</b>		
10	Léon Boesch, Crémant 'Zéro', Alsace FRA 2020	12
12	Pinot Blanc, Riesling	
12	Ori Marani, Areva (Pink), Igoeti GEO 2022	12
12	Chinuri, Tavkveri, Goruli Mstvane	
<b>White</b>		
12	Domaine de L'Epinay, Pegase Blanc, Loire FRA 2023	7
12	Sauvignon Blanc	
12	Sous Le Vegetal, Livia, Samos GRE 2019	13
12	Muscat de Samos	
12	M. Altenburger, Jungenberg Juna, Burgenland AUT 2021	18
12	Chardonnay	
24	<b>Orange</b>	
10	Tomas Torres, A Tall Blanc, Valencia ESP 2022	11
10	Tortesi	
10	Petr Koráb, Ambero, Moravia CZE 2022	13
10	Welschriesling, Grüner Veltliner, Traminer, Hibernál	
<b>Pink</b>		
10	Valerie Courreges, Alchymist, Provence FRA 2021	8
12	Grenache Noir, Carignan	
12	Calvez Bobinet, Piak!, Loire FRA 2022	12
7	Cabernet Franc, Pineau d'Aunis, Chenin Blanc	
<b>Red</b>		
7	Domaine de L'Epinay, Pegase Rouge, Loire FRA 2022	7
9	Merlot, Cabernet Franc	
9	La Voluta, Mimmo, Roussillon FRA 2022	12
9	Carignan, Syrah, Grenache Noir	
9	Montesecondo, Tin, Tuscany ITA 2019	16
9	Sangiovese	
5	Kalathas, Un Été Grec, Cyclades GRE 2021	22
5	Koumariano	
<b>Chilled Red</b>		
11	Domaine des Buis, Le Vent Souffle, Entraygues FRA 2020	11
11	Fer Servadou, Cabernet Franc	
<b>Last Pours</b>		
6	<b>Red</b>	
6	Vincent Wallard, Adios, Mendoza ARG NV	12
6	Malbec	