

ELLIOT'S

Feasting Menu – £55 per person

The feasting menu includes some Elliot's classics as well as some of our current favourite dishes. It is served family style for the whole table to enjoy and allergies are catered for separately.

We cook using English wood and charcoal with ingredients sourced daily from suppliers within Borough Market as well as Shrub, Natoora, Henderson Seafood, Fin & Flounder, The Sea The Sea, Swaledale, Txuleta and many other likeminded producers.

Snacks

Cantabrian anchovy toast

Isle of Mull cheese puffs

Potato flatbread, trout roe, crème fraîche & chive butter

Small Plates

Purple sprouting broccoli, datterini tomato, salsa verde & croutons

Beef carpaccio, tonnato dressing, mustard leaf & fried capers

Wood Grill

40 day aged steak, red wine, shallots & lardo

Monkfish, brown crab & sea vegetables

** vegetarian/vegan option: grilled celeriac, lentils, pear & horseradish*

Sides

Grilled cabbage & bomba calabrese

Fried maris piper potatoes & aioli

Cheese Plate (additional £4 per person)

Gorgonzola dolce, dried fig, honey & walnut

Shared Dessert

Wood oven baked cheesecake & poached rhubarb