

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, Wildfarmed, Henderson Seafood, 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 & rocket

Wood Grill

Monkfish, brown crab butter & sea vegetables

40 day aged prime rib, red wine, shallots & beef lardo

** vegetarian/vegan option: Grilled king oyster mushrooms, datterini & coco beans*

Sides

Mixed leaf herb salad & tarragon vinaigrette

Fried Buddington Farm potatoes & aioli

Cheese Plate (additional £4 per person)

Gorgonzola dolce, dried fig, honey & walnut

Shared Dessert

Wood oven baked cheesecake & poached rhubarb