

# ELNECOT

## EVENING

Monday—Thursday 5pm—9pm (last booking 8:30pm)  
Friday & Saturday 5pm—9:30pm (last booking 9pm)  
Our dishes are designed to be shared

## NIBBLES Tend to arrive quicker

### Elnecot Gilda 3 each\*

Olive, Pevensey, anchovy, house pickled jalapeño

F D MU SD

Add a mini Martini +6

### Chips & Dip VE 4\*

Wiltshire truffle crisps, mushroom parfait, shallot jam

CL G MU SO SD

### Ciabatta, Beef & Onion Butter 4.5\*

CL G D SS SO SD

Make it vegan 4

### House Pickles and Ferments V/VE 6\*

St. James ricotta, tomato powder

CL D MU SS SO SD

Make it vegan 5

### Manchester Egg 8

Elnecot piccalilli

CL G E MU SO SD

### Wyfe of Bath Beignets V 6

Wild garlic yoghurt

G E D MU SD

## DISHES Our dishes are designed to share, they will arrive at the table as and when they are prepared

### Butter Prawn Curry 16\*

Makhani sauce, shrimp butter toast, cashew

CL G CR F D MO MU N SS SO SD

### Stuffed Cabbage Sarma V/VE 9\*

Swede, sage, house kimchi, apple, Gorwydd Caerphilly

CL D MU SS SO SD

### Beetroot-cured Chalk Stream Trout 11\*

Soy dressing, sesame, chilli, cucumber, blood orange, seaweed caviar

F MU SS SO SD

### Crispy Yorkshire Pork Belly 9.5\*

Coral lentil dahl, egg yolk, furikake

CL G E F MO MU CR SS SO SD

### STAYALERT Wings 8.5\*

Gochujang, Nicky Nook

CL D MU SS SO SD

### Szechuan Carlin Peas VE 8\*

Smashed cucumber salad

CL G MU N SS SO SD

### Grilled Gilchesters Semolina V 8\*

Rutland Red, creamed leeks, walnut

E D MU N SS SD

### Crispy Lamb Ribs 14\*

Fish sauce caramel, lime, mint

CR F SS SO SD

### Chilli Devon Crab Noodles 16

Crab butter, coriander, kaffir

G CR E F D MU SS SO SD

### Golden Beets VE 8\*

Rhubarb vinegar, mint, kinako, seeds

SS SO SD

### Welsh Wagyu Pie 25

Truffled Baron Bigod mash, wagyu fat gravy, gremolata

CL G E D MU SO SD

### Loaded Roasties V/VE 7.5\*

Yeast mayo, chilli jam

CL G E MU SS SO SD

Add Isle of Mull cheddar +2

Add house nduja +3

### Fries/Spicy Fries VE 4

Rosemary, Maldon

G SO SD

## BURGERS

### Welsh Wagyu Beef Burger 14\*

Isle of Mull cheddar, onion, pickle

CL G E D MU SS SO SD

### Fried Chicken Burger 13.5

Isle of Mull cheddar, chilli honey, bread and butter pickles, slaw

CL G E F D MU SS SO SD

### Veggie Burger 12.5\*

Isle of Mull cheddar, chilli beans, guajillo oil

CL G E D MU SS SO SD

V = vegetarian VE = vegan

\* = either is or can be made gluten free (ask your server for more details)

Allergens: CL = Celery, G = Gluten, CR = Crustaceans, E = Eggs, F = Fish, L = Lupin, D = Dairy, MO = Molluscs, MU = Mustard, N = Nuts, P = Peanuts, SS = Sesame, SO = Soya, SD = Sulphur Dioxide

Whilst we try our best to provide accurate allergy information, some of the products we use have been processed elsewhere before we receive them. We also operate in a very small kitchen. As such we are unable to guarantee any dish is 100% free from any of the above allergens. Some menu items marked V or VE have been cooked in our fryer which may contain traces of non-plant based matter. For those who suffer from serious allergies, please speak with a manager for more details.