## Starters / Nibbles

Garlic Pizza Base $£ 5.95$ vg (can be Gf) Parsley and garlic oil
Garlic Pizza Base $£ 6.95$ vn (can be Gf) Basil pesto and mozzarella
Garlic Pizza Base $£ 6.50$ vg (can be Gf) sweet red onion, rosemary, garlic and olive d Bowl of Marinated Olives $£ 6.25 \mathrm{vg} \mathrm{N}$ Smoked almonds
Crab \& Fennel Bruschetta $£ 9.50$

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\begin{aligned}
& \text { Crab \& Fennel Bruschetta } £ 9.50 \\
& \text { west country cheddar, lemon and pickled fennel, hollandaise }
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Mushroom Arancini $£ 8.75$ vg Gf Black truffle mayonnaise
Tempura Prawn Tails $£ 8.95$ G sweet chilli dipping sauce
Crispy Calamari $£ 8.25$ Gf
Homemade Soup \& Warm Bread $£ 7.50$ Please ask your server for today's soup

## Sharing Plates

Antipasti Platter $£ 18.25$
king prawn tails, cured meats, mozzarella, soft artichokes, goat's cheese, olives, rocket and tomato salad, ciabatta and grissini breadsticks
Vegan Antipasti Platter $£ 16.95$ vg Marinated tofu, olives, falafels, soft artichokes, marinated tomato salad, ciabatta and grissini breadsticks
Oven-Baked Camembert $£ 15.95$ n v Honey, truffle, broken cashew nuts, caramelised onion and ciabatta
Bread Selection $£ 7.95 \mathrm{v} \mathrm{vg}_{\mathrm{g}}$
Sourdough, grissini, ciabatta, olive oil \& balsamic

## Salads

Elements Grand Chicken Caesar $£ 16.95$ Chicken breast, crispy pancetta, soft boiled egg, anchov croutons, cos lettu
prosciutto crisps

Orzo Pasta \& Feta $£ 16.95$ vg Gf N with smoked aimonas, raisins, vegan feta, black olives and a light orange \& olive oil dressing
Roasted Halloumi \& Beetroot $£ 16.95$ n v Picklea walnuts, pomeg Add lemon chicken for $£ 2.00$

## Pizza

Margherita $£ 10.95$ v
San Marzano, mozzarella, oregano and basil leaf
Vegan Mezze £13.95 vg
San Marzano, vegan cheese, parsley, garlic, jalapeños, artichokes
 with spicy tomato harissa and rocket
Salsiccia £15.95
Granchio £15.95
San Marzano, mozzarella, crab meat, prawns, salsa verdi and
a roquitto pepper salad
Capra $£ 13.95$ v
San Marzano, mozzarella, caramelised onion, spinach, roquitte pepper pearls, goats cheese, rocket and balsamic drizzle

## Calzone (folded) £14.95 N

San Marzano, mozzarella, lemon chicken, pepperonata and cashew
All adult sized pizzas are available as gluten-free or with vegan cheese

## Mains

Steak of the Day $£ 26.95$ G
With compound butter, house blushed tomatoes, seasoned fries
Ask your server for todays steak.
Slow Braised Belly Pork $£ 19.50$ Gf slow cooked with garlic and herbs, sat with crushed new potatoes, braised red cabbage and a wholegrain mustard cream sauce
$60 z$ Beef/Crispy Chicken Thigh Burger $£ 16.50$ Monterey Jack cheese, gherkin, vine toma
sauce, all inside a floured bun with fries

Vegan Bean Burger $£ 15.75$ vg vegan cheese, gherkin, vine tomato, lettuce and house burger sauce

Fish \& Chips $£ 16.95$ Gf
Beer-battered pieces of fish with seasoned fries, petit pois and homemade tartare sauce

## Chicken Saltimbocca $£ 19.75$ Gf

Mozzarella, sage and prosciutto, roastea new potatoes or seasone
Warm Chickpea \& Beetroot Ragout £17.95 vg G With roasted artichokes, fried tofu and coriander, bound in a piquant Chraimeh sauce with beetroot crisps

Roasted Catch of the Day (market price) Gf Roasted new potatoes or fries, salsa verde and a balsamic

## Pasta

Chicken \& Wild Mushroom Penne $£ 17.95$ sautéed chicken and wild mushrooms cooked with white wine, parsley, garlic and cream
Crayfish Mac ' $n$ ' Cheese $£ 19.95$ Craytish Mac ' $n$ ' Cheese bound in a thermidor sauce of dijon

Penne Puttanesca $£ 16.95$ vg
Sun-dried tomatoes, black olives, passata, white wine, chill flakes, flat-leaf parsley, garlic and capers, finished with Add chicken for $£ 2.00$
Linguini Carbonara $£ 16.95$ Smoked pancetta, garlic, parsley, tossed egg yolk, cream and

Lasagne Classico £15.75
Slow-cooked Bolognese, bechamel, pasta sheets, and mozzarella, finished with grated parmesan
Gluten-free penne is available

## Sides

Seasoned Fries £4.95 v
Seasoned with rosemary sea salt
Truffled Parmesan Fries $£ 6.95 \mathrm{v}$
Buttered New Potatoes £4.95 v
Served with parsley
Caesar Salad $£ 7.50$
Rocket Salad $£ 6.25$ v gf
sun-blushed tomatoes, parmesan, olive oi

## Sauces

Peppercorn Sauce $£ 3.95$
Blue Cheese Sauce $£ 3.95$ v
Hollandaise Sauce $£ 3.95$ v

## Little Ones

Hot Baked Macaroni Cheese $£ 7.95$ v Warm ciabatta
Pasta Bolognese $£ 7.95$
Chicken Breast or Beef Burger $£ 8.95$ ake away the extras but not the size, keep it simple, we'll throw in , served with fries
Small Pizza $£ 7.50$
Half the dough, choose a pizza from the main menu
Fresh Battered Fish \& Chips $£ 8.25$
With a mayonnaise dip

## Dessert

Chocolate, Peanut \& Fudge Tart $£ 7.50$ n vg vegan vanilla gelato and sweet chocolate sauce
Classic Vanilla Brûlée $£ 7.50$ v
shortbread biscuits and sugared strawberries
Tiramisu £7.50 v
Tiramisu $\frac{7.50}{}$ v
Cheesecake of the Day $£ 7.50$ v Please ask your server

Raspberry Posset $£ 7.50$ v Gf
Broken meringue, berries and strawberry dust
Selection of Cheeses $£ 9.25$ v
Brie, blue, yarg and smoked Applewood cheddar with quince jelly
and crisp biscuits

## Gelato

Banoffee Indulgence Sundae $£ 7.50$ v Gf Banana puree, vanilla gelato, sticky toffee pudding, banana gelato and torched banand

Chocolate Indulgence Sundae $£ 7.50$ v g Brownie bites, vanilla and chocolate gelato, chocolate sauce and chantilly cream
Coppa Gelato $£ 5.25$ v Gf
Affogato $£ 4.25 \mathrm{v} \mathrm{G}$
One scoop of vanilia ice cream, topped with a shot of espresso (add a shot of liqueur-priced accordingly)
Kids Meringue \& Gelato $£ 4.00$ v Gf Meringue with
toffee sauce

