



ST. VILLA

BAR & RESTAURANT

BRITISH-EUROPEAN CUISINE

2 courses 12.95

Served Mon – Friday 12-3pm & 5:30-6:30pm, Saturday 12-6:30pm

This set menu is not available for groups over 15 people

STARTERS

Homemade Gazpacho

Tomato and watermelon gazpacho served with oregano croutons (v)

Baby Spinach and Goats Cheese Salad

Baby spinach, goat's cheese, walnuts, cherry tomatoes with a vinaigrette dressing (v)(gf)

Chef's Terrine

Homemade terrine served with red onion chutney and toasted sourdough bread (please ask the team to find out more)

Smoked Salmon Roulade (1.99 supplement)

A delicious roulade with cream cheese and rocket served with garlic croutons

MAIN COURSES

Quinoa Salad

Quinoa, fennel, rocket leaves, orange and pomegranate salad (v)
(add chicken for 3.99)

Chef's Famous Pappardelle Duck Ragu

Slow cooked duck with ribbons of flat pasta noodles served in a rich ragu sauce

Pan-Fried John Dory

Pan-fried fillet of John Dory served with clams and sweet corn chowder (gf)

Corn-Fed Chicken

Pan-fried succulent corn-fed chicken breast stuffed with spinach and feta cheese served with sautéed potatoes, grilled fennel and redcurrant jus

Beef Burger (1.99 supplement)

Handmade 8oz 100% British beef burger with melted cheddar cheese, bacon, tomato, red onion lettuce and gherkins served on a glazed brioche bun with parmesan fries

DESSERT

Ice Cream

2 scoops of your choice: Honeycomb, salted caramel, pistachio, chocolate, vanilla and lemon sorbet

Chocolate Brownie

Homemade warm Belgian chocolate brownie with luxurious salted caramel ice cream

A discretionary 12.5% gratuity will be added to your bill. Food Allergies and intolerances: please speak to a member of our team if you have any allergy or intolerance concerns. As all of our dishes are prepared freshly to order, it is not possible to guarantee that traces of mandatory allergens, including nuts, are not present in all dishes. Please be aware that some of our olives may contain stones and some fish dishes may contain bones.