



ST. VILLA

BAR & RESTAURANT

BRITISH-EUROPEAN CUISINE

STARTERS

Homemade Gazpacho	6.00	Chef's Terrine	7.55
Tomato and watermelon gazpacho served with oregano croutons (v)		Homemade terrine served with red onion chutney and toasted bread (please ask our team to find out more)	
Fresh Burrata	7.70	Smoked Salmon Roulade	7.95
Delicate cheese from Puglia served with cherry tomatoes, basil and truffle oil (v)(gf)		A delicious roulade with cream cheese and rocket served with garlic croutons	
Asparagus and Poached Egg	7.95	Pan-Fried King Prawns	8.95/14.95
Grilled English asparagus served with Parma ham, a soft poached egg, parmesan shavings and a wholegrain mustard dressing (gf)		Pan-fried king prawns served with chilli and garlic bisque (gf)	
Baby Spinach and Goats Cheese Salad	6.25/11.50	Pan-Fried Scallops	8.90
Baby spinach, goat's cheese, walnuts, cherry tomatoes with a vinaigrette dressing (v)(gf)		Pan-fried scallops served with pea and mint purée and crispy pancetta (gf)	
Smoked Duck Breast	7.90	Tuna Tartare	8.60
Smoked duck breast with heritage beetroots, soya roasted grapes and young herbs (v)		Chopped fresh tuna mixed with cucumber and mango served with a refreshing citrus dressing (gf)	

Antipasti Sharing Platter 15.95

Parma ham, Mediterranean Milano salami, chorizo, English cooked ham, Ticklemore cheese, burrata served with fresh bread and olives

MAIN COURSES

St. Villa Risotto	13.50	St. Villa Signature Monkfish	16.95
Seasonal English asparagus, sundried tomatoes and oyster mushroom risotto (v)(gf) (add chicken for 3.99)		Pan-fried monkfish wrapped in pancetta served with cauliflower purée, grilled English asparagus and bisque sauce (gf)	
Quinoa Salad	11.50	Corn-Fed Chicken	14.50
Quinoa, fennel, orange and pomegranate salad (v) (add chicken for 3.99)		Pan-fried succulent corn-fed chicken breast stuffed with spinach and feta cheese served with sautéed potatoes, grilled fennel and redcurrant jus	
Handmade Ricotta Ravioli	13.50	Rump of Lamb	18.50
Fresh basil and ricotta ravioli served with rocket and cherry tomatoes (v)		Pan-fried lamb rump served with a butternut squash purée, tender stem broccoli, dauphinoise potatoes and red wine jus	
Chef's Famous Pappardelle Duck Ragu	13.95	Beef Burger	14.25
Slow cooked duck with ribbons of flat pasta noodles served in a rich ragu sauce		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	
King Prawn Linguine	15.95	Rib Eye Steak 280g	25.90
King prawns, cherry tomatoes and English asparagus served with fresh linguine		28 days aged char-grilled rib eye steak served with dauphinoise potatoes	
Tuna Steak	17.25	Fillet Steak 220g	27.95
Grilled tuna steak served with caponata and a homemade pineapple and pepper relish (gf)		Prime British steak fillet cooked to perfection with creamy mashed potatoes, wild mushrooms and red wine jus (gf)	
Pan-Fried Seabass	16.95	Chateaubriand (to share)	59.50
Pan-fried fillet of seabass served with celeriac purée, samphire, crushed new potatoes and sauce vierge (gf)		Locally sourced prime cut of beef cooked to your likings accompanied with sautéed potatoes	
Pan-Fried John Dory	16.95	Choice of sauce (1.99): peppercorn, blue cheese sauce or wild mushrooms in red wine jus	
Pan-fried fillet of John Dory served with clams and sweet corn chowder (gf)			

MONDAY 2 FOR 1 COCKTAIL NIGHT

Come and enjoy our handmade beautifully shaken cocktails

TUESDAY BYOB NIGHT

Bring a bottle of your favorite wine to enjoy with your dinner and our team will serve it for you.

Or simply select one of our wines and enjoy 50% off

WEDNESDAY ST. VILLA FISH NIGHT

Every Wednesday evening we will offer a delicious selection of fresh Lobsters, Oysters and much more

OUR CLASSIC SUNDAY ROAST

Indulge in either locally sourced roast beef, roast pork or roast chicken.

All our roasts are served with roasted vegetables and crispy potatoes

16.90

SIDE DISHES

House Chips	3.50
Parmesan Chips	4.00
Rocket and Parmesan	3.95
Mixed Leaf Salad	3.50
Mashed or Sautéed Potatoes	3.95
Heirloom Tomatoes, Shallots, Capers & Oregano	3.95
Seasonal Greens	3.50
Chantenay Carrots Served with Butter & Fennel Seeds	3.95
Fresh Bread	3.50
Olives	3.50

CHILDREN'S MENU

Macaroni Pasta	5.50
Choice of homemade tomato sauce or creamy cheese sauce (v)	
Grilled Corn-Fed Chicken	6.50
Served with creamy mashed potato & seasonal vegetable sticks	
Breaded Chicken Strips	6.50
Served with homemade chips & baked beans	
Fish Goujons	6.50
Served with homemade chips & garden peas	

Menu available Mon - Thu 5:30pm - 10pm, Fri and Sat 5:30pm- 10:30pm, Sun 1pm - 9pm

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.