



# ST. VILLA

BAR & RESTAURANT

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BRITISH-EUROPEAN CUISINE

## STARTERS

<b>Homemade Chef's Soup</b>	<b>6.00</b>	<b>Chef's Terrine</b>	<b>7.55</b>
Winter warming soup, served with parmesan croutons (v)		Homemade terrine served with a fig and cinnamon chutney and toasted sourdough bread (please ask the team to find out more)	
<b>Fresh Burrata</b>	<b>7.70</b>	<b>Deep Fried Calamari</b>	<b>6.95</b>
Delicate cheese from Puglia served with grilled figs (v)(gf)		Crispy calamari served with roasted garlic and lemon aioli	
<b>Goat Cheese Croquettes</b>	<b>7.50</b>	<b>Gambas Pil Pil</b>	<b>8.95/14.95</b>
Homemade croquettes filled with goat's cheese, chilli and sorrel served on a bed of pickled beetroot (v)		Pan-fried king prawns served with chilli and garlic in a rich tomato sauce (gf)	
<b>Warm Cheese Stack</b>	<b>7.25</b>	<b>Pan-Fried Scallops</b>	<b>8.90</b>
Grilled Halloumi Cheese on bed of sweet peppers, roasted portobello mushroom drizzled with Basil oil (v)(gf)		Pan-fried scallops served with buttered broad beans and crispy chorizo (gf)	
<b>Chicken Liver Crostini</b>	<b>6.75</b>	<b>Salmon Gravlax</b>	<b>8.25</b>
Pan-fried chicken liver cooked with Marsala and cherry vinegar		Homemade gravlax served with pickled cucumber, radish and toasted sourdough bread (gf)	
<b>Winter Sharing Platter 15.95</b>			
Parma ham, Mediterranean salami, chorizo and baked camembert cheese served with fresh bread and olives			

## MAIN COURSES

<b>St. Villa Risotto</b>	<b>13.50</b>	<b>Pan-Fried Salmon</b>	<b>16.95</b>
Wild mushroom and truffle oil risotto (v)(gf) (add chicken for 3.99)		Fillet of Salmon served with baby vegetables in a lemon and parsley sauce (gf)	
<b>Goats Cheese Salad</b>	<b>13.95</b>	<b>St. Villa Signature Monkfish</b>	<b>16.95</b>
Baked goats cheese, roasted beetroot, grilled figs and rocket salad served with a honey and vinegar dressing (v)(gf) (add chicken for 3.99)		Pan-fried monkfish wrapped in pancetta served with asparagus, cauliflower puree and a rich prawn bisque (gf)	
<b>Handmade Gorgonzola and Walnut Ravioli</b>	<b>14.50</b>	<b>Corn-Fed Chicken</b>	<b>14.50</b>
Gorgonzola and walnut ravioli served with buttered broad beans and roasted peppers topped with rocket and tomato salad (v)		Pan-fried supreme chicken served with hagerty potatoes, roasted garlic, spinach and red wine jus (gf)	
<b>Chef's Famous Pappardelle Duck Ragu</b>	<b>14.50</b>	<b>Rack of Lamb</b>	<b>18.50</b>
Slow cooked duck with ribbons of flat pasta noodles served in a rich ragu sauce		Pan-Fried lamb marinated in rosemary and garlic served with chili and mint new potatoes, green beans and red currant jus	
<b>King Prawn Linguine</b>	<b>16.95</b>	<b>Beef Burger</b>	<b>14.25</b>
King prawns and roasted peppers cooked in rich tomato sauce served with fresh linguine and deep fried rocket		Handmade 6oz 100% British beef burger with melted cheddar cheese, bacon, tomato, red onion, lettuce and gherkins served on a glazed brioche bun with parmesan fries (Extra 6oz patty for 3.99)	
<b>Mediterranean Fish Stew</b>	<b>15.50</b>	<b>Sirloin 280g</b>	<b>25.50</b>
A selection of fresh fish, prawns and calamari cooked in a chilli and vegetable broth (gf)		28 days aged char-grilled sirloin steak served with hagerty potatoes (gf)	
<b>Pan-Fried Seabass</b>	<b>16.95</b>	<b>Fillet Steak 220g</b>	<b>27.95</b>
Pan-fried fillet of sea bass served with buttered dill new potatoes, samphire with a creamy white wine, tarragon and lemon sauce (gf)		Prime British steak fillet cooked to perfection with creamy mashed potatoes (gf)	
		<b>Chateaubriand (to share)</b>	<b>59.50</b>
		Locally sourced prime cut of beef cooked to your liking accompanied with sautéed potatoes (gf)	
		Add to your steak: peppercorn, blue cheese sauce or wild mushrooms in red wine jus 1.99	

### 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 2 course set menu including bottle of wine for £24.95

\*T&C's apply

### 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

<b>House Chips</b>	<b>3.50</b>
<b>Parmesan Chips</b>	<b>4.00</b>
<b>Rocket and Parmesan</b>	<b>3.95</b>
<b>Mixed Leaf and Cucumber Salad</b>	<b>3.95</b>
<b>Mashed or Sautéed Potatoes</b>	<b>3.95</b>
<b>Heirloom Tomatoes, Shallots, Capers and Oregano</b>	<b>3.95</b>
<b>Seasonal Greens</b>	<b>4.25</b>
<b>Chantenay Carrots Served with Butter and Fennel Seeds</b>	<b>3.95</b>
<b>Fresh Bread</b>	<b>3.50</b>
<b>Olives</b>	<b>3.50</b>

## CHILDREN'S MENU

<b>Macaroni Pasta</b>	<b>5.50</b>
Choice of homemade tomato sauce or creamy cheese sauce (v)	
<b>Grilled Corn-Fed Chicken</b>	<b>6.50</b>
Served with creamy mashed potato & seasonal vegetable sticks	
<b>Breaded Chicken Strips</b>	<b>6.50</b>
Served with homemade chips & baked beans	
<b>Fish Goujons</b>	<b>6.50</b>
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 team if our 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.

\*T&C's : Offer not to be used in conjunction with any other offer. We will serve a bottle of wine for every 4 guests dinning of the set menu.

If your party is less then 4 you will be provided with 1 glass of wine- 175ml per person.