

STARTERS

Sautéed Wild Mushrooms Served on garlic toast with grated mozzarella cheese (vg)	6.95	Deep Fried Calamari Crispy calamari served with roasted garlic and lemon aioli	7.25
Ham Hock Rillettes Served with pistachio salt and marinated shitake mushrooms, served with toasted sourdough bread	7.50	Gambas Pil Pil Pan-fried king prawns served with chilli and garlic in a rich tomato sauce (gf)	9.50/16.95
Beef Carpaccio Thinly sliced fillet steak, cured by our chefs with red peppercorns and mixed spices served with rocket leaves, parmesan shavings and creamy horseradish	9.50	Halloumi Skewers Halloumi marinated in tamarind and lime, courgette, mini peppers and sweet onion skewers served with a basil and jalapeno dressing (gf)	7.50
Homemade Crab Cakes Chilli and lemongrass crab cakes served with salsa fresco (gf)	8.50	Serrano Ham Croquettes Serrano ham and Manchego cheese croquettes served with a smoked paprika and chilli yogurt	7.95
Fresh Burrata Delicate cheese from Puglia served with grilled fig chutney (v)(gf)	7.70	Steamed Mussels Fresh mussels cooked with pear cider, baby leeks, chorizo served with sourdough bread	7.95/15.95
Homemade Hummus Delicious avocado and roasted green pepper hummus served with warm chargrilled flat bread (vg)	6.95		

Charcuterie Board (2 sharing) 15.95

Selection of Parma ham, Mediterranean salami, chorizo, English cooked ham and creamy burrata cheese

MAIN COURSES

St. Villa Risotto Asparagus, baby leek, green peppers and black truffle oil risotto (v)(gf) (add chicken for 3.99 or chilli and garlic prawns 5.99)	13.50	Seasonal Fattoush Salad Selection of asparagus, broccoli, seasonal vegetables and chickpeas served with flat bread (vg) (add breaded chicken 3.99 or garlic prawns 5.99)	12.95		
Wild Boar Ravioli Wild boar ravioli served with a rich porcini mushroom sauce, crispy pancetta and sage	16.95	Corn-Fed Chicken Served with grilled sweet potatoes, heirloom and scallion salad with a chimichurri sauce	15.50		
Chef's Famous Pappardelle Duck Ragu Slow cooked duck with ribbons of flat pasta noodles served in a rich ragu sauce	14.95	Rack of Lamb Pan-fried lamb marinated in rosemary and garlic served with chilli and mint potatoes	18.50		
King Prawn Linguine King prawns, courgettes and cilantro cooked in a rich tomato sauce served with fresh linguine and deep fried rocket	16.95	Beef Burger Homemade 6oz beef burger with melted cheddar cheese, bacon, tomato, red onion, lettuce and gherkins served on a glazed brioche bun with house chips (extra 6oz patty 3.99)	14.25		
Baked Red Snapper Fillet Topped with a dill and chive parmesan crust, kalamata olive tapenade, pistachio spinach purée and shrimp potato bravas	18.95	Highest quality, locally sourced premium cuts of beef cooked to perfection on our chargrill			
Pan-Fried Seabass Pan-fried fillet of sea bass served with truffle baby potatoes, sautéed black cabbage and romesco sauce	17.50	Rib Eye on the Bone 310g Premium cut with intense marbling and melt in the mouth texture, served on the bone to enhance the flavour	26.50		
Mozzarella, Tomato and Basil Tortelloni Served with pan-fried shallots and courgettes topped with rocket	14.95	Fillet Steak 220g Prime British steak fillet cooked to perfection	27.95		
Crab and Chilli Tagliatelle Homemade Red Tagliatelle served with chilli, lime, green peppers and roasted garlic	16.95	<table border="1"> <tr> <td>Add a choice of sauce: peppercorn, blue cheese, red wine jus</td> <td>1.99</td> </tr> </table>	Add a choice of sauce: peppercorn, blue cheese, red wine jus	1.99	
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St. Villa Signature Monkfish Pan-fried monkfish wrapped in pancetta served with asparagus, lemon and butternut squash puree (gf)	17.95	Chateaubriand (to share) Locally sourced prime cut of beef cooked to your liking accompanied with sautéed potatoes (gf)	59.50		

CHILDREN'S MENU

Mini Burger Plain 3oz beef burger with cheddar cheese and homemade chips	6.50
Breaded Chicken Strips Served with homemade chips & baked beans	6.50
Fish Goujons Served with homemade chips & garden peas	6.50
Cheese pasta Served in a creamy parmesan cheese sauce	5.50

SIDE DISHES

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

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 NIGHT

Classic Fish and Chips + a glass of wine or pint of beer**

15.95 (children 8.95)

St. Villas twist on a traditional British dish. Our delicious locally supplied fish is cooked in our homemade beer batter served with house chips and pea purée.

Please ask your server for full selection of our fresh fish

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

Menu available Mon – Thu 12pm – 3pm & 5.30pm – 10pm, Fri 12pm – 3pm & 5.30pm – 10.30pm Sat 12pm – 10:30pm Sun 12pm – 9pm

A discretionary 12.5% gratuity will be added to your bill. Food Allergies and intolerances: please speak to a member of 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.

*T&C's : Order 2 or more main courses from our A la Carte menu and enjoy our Tuesday deal. Offer not valid on Prosecco, Champagne or any other sparkling wine.

Not to be used in conjunction with any other offer, promotion or set menu. **Served with a 175ml glass wine or a beer. Children will be served a half portion of fish and chips and a soft drink.



ST. VILLA

BAR & RESTAURANT

BRITISH · EUROPEAN CUISINE

VEGAN MENU STARTER

Sautéed Wild Mushrooms 6.95
Served on garlic toast with grated mozzarella cheese (vg)

Homemade Hummus 6.95
Delicious avocado and roasted green pepper hummus served with warm chargrilled flat bread (vg)

VEGAN MAIN COURSES

St. Villa Risotto 13.50
Asparagus, baby leek, green peppers and black truffle oil risotto (v)(gf)

Vegetarian Burger 13.95
Served with fresh avocado, tomato, lettuce and house chips (v)

Seasonal Fattoush salad 12.95
Selection of seasonal vegetables, roasted pumpkin seeds, chickpeas served with flat bread (vg)

BRUNCH SPECIALS

Available Mon-Fri 11am-3pm, Sat 10am - 4pm, Sun 10am - 1pm

Eggs Benedict 7.95
2 free range poached eggs served on a toasted muffin with ham and hollandaise sauce

Eggs Florentine 7.95
2 free range poached eggs served on a toasted muffin with spinach and hollandaise sauce (v)

Eggs Royale 8.95
2 free range poached eggs served on a toasted muffin with smoked salmon and hollandaise sauce

Scrambled Eggs on Toast 8.95
Served with smoked salmon and avocado

Cheese Omelette 6.95
Create your omelette with a choice of : English ham, serrano ham, smoked salmon (£2 each)
Tomato, onion, red pepper (£1 each)

SET MENU

1 course 9.95

Available Mon-Fri 12pm-5pm

2 courses 12.95

Available Mon-Fri 12pm-6.30pm, Sat 12pm-4pm

STARTERS

Sautéed Wild Mushrooms
Served on garlic toast with grated mozzarella cheese (vg)

Homemade Hummus
Delicious avocado and roasted green pepper hummus served with warm chargrilled flat bread (vg)

Deep Fried Calamari
Crispy calamari served with roasted garlic and lemon aioli

Ham Hock Rillettes
Served with pistachio salt and marinated shitake mushrooms, served with toasted sourdough bread

MAINS

Seasonal Fattoush Salad
Selection of asparagus, broccoli, seasonal vegetables and chickpeas served with flat bread (add breaded chicken 3.99 or garlic prawns 5.99)

Chicken Milanese
Served with refreshing cucumber, tomato, shallots and mixed leaf salad

Beef Burger (1.99 supplement)
Homemade 6oz beef burger with melted cheddar cheese, bacon, tomato, red onion, lettuce and gherkins served on a glazed brioche bun with parmesan fries

Chef's Famous Pappardelle Duck Ragu
Slow cooked duck with ribbons of flat pasta noodles served in a rich ragu sauce

Mozzarella, Tomato and Basil Tortelloni
Served with pan-fried shallots and courgettes topped with rocket

Chefs Pasta of the Week
(Please ask the team to find out more)

DESSERT

Ice Cream and Sorbet
Two scoops of your choice from: salted caramel, chocolate, pistachio, vanilla and lemon sorbet

Chocolate Brownie
Homemade warm Belgian chocolate brownie with luxurious salted caramel ice cream

Add a 3rd course for £2.99

A discretionary 12.5% gratuity will be added to your bill. All prices are in GBP. Food allergies and intolerances: Please speak to a member of our team should you have any allergy or intolerance concerns. Our dishes can be adapted to meet dietary requirements and are freshly prepared 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.