

Small Plates & Appetisers

Marinated Olives 3.5 VG GF

Deli Bread Basket Selection of Bread, with Zilli Signature Dip. **6** V

Charcuterie Selection of Three Cured Meats, Pickles. **12** GF

Cheese Board Selection of Three Cheeses, Ale Chutney. **12** V GF

Fried Calamari & Zucchini with Garlic & Caper Lemon Aioli. **15**

Polpo alla Griglia Grilled Octopus, Red Pepper & Basil Salsa. **15** GF

Polpette Cacio e Pepe Beef & Pork Mini Meatballs, Pecorino & Black Pepper Sauce. **9**

Bruschetta al Pomodoro Toasted Focaccia, Cherry Tomato, Red Onion, Basil, EVO. **8** VC

Arancini Wild Mushroom & Truffle Arancini, Parmesan Cream. **9** V

Carpaccio Di Manzo Thinly Sliced Beef, Rocket & Parmesan, Lemon Dressing **14**

King Scallops Garlic & Parsley Butter **18.50**

Tiger Prawn Bruschetta Arrabbiata 12

Salads

Smoked Chicken Caesar Salad 13

Burrata Caprese Salad 12.5 V GF

Superfood Salad 13 VG

Greek Salad 11 V GF

ALDO ZILLI @

Elaine's

Award Winning Celebrity Chef Aldo Zilli Has Created A Menu Exclusively For Elaine's

Pasta Dishes (S) Starter (M) Main

Linguine all'Aragosta Linguine with Fresh Lobster, Cherry Tomatoes & Shellfish Bisque. **S 20 M 36**

Tortelli di Burrata Tortelli filled with Burrata & Truffle, Parmesan Fondue. **S 10 M 17.5** V

Spaghetti Carbonara Guanciale, Egg Yolk, Pecorino Romano. **S 9 M 18**

Buffalo Ricotta & Spinach Ravioli Butter Sage & Parmesan Gratin **S 12 M 18**

Tagliatelle al Ragù Homemade Tagliatelle with Slow Cooked Beef Ragù, Pecorino Romano. **S 12 M 20.5**

Main Courses

Chicken Schnitzel Breaded Chicken Cutlet, Butter & Sage Truffle Mash. **19**

Stone Bass Fillet Caper Butter, Asparagus & Minted New Potatoes. **28** GF

Aragosta alla Griglia Half Grilled Lobster, Mustard Honey Butter & Lemon with Fully Loaded Fries **35**

Elaine's Burger 28-Day Aged Ground Brisket Burger, Salad, Tomato, American Cheese, Harlem Inspired Burger Sauce. **16**

"No Meat" Burger Moving Mountains Patty, Salad, Tomato, Smoked Applewood Cheese, Harlem Inspired Burger Sauce. **16** GF VG

From The Grill

Tomahawk GF (1kg) 75

Sirloin GF (280g) 28

Picanha GF (250g) 25

BBQ Lamb Chops 22

Sauces

Peppercorn 3 GF

Roasted Garlic Butter 3 GF

Chimichurri 3 GF

Side Dishes

Zucchini Fritti Crispy Zucchini Fries. **7** V

Truffle Fries Sea Salt Fries, with Truffle Oil & Parmesan. **8.50** V GF

Deli Fries 6 GF VG

Sautéed Baby Spinach in Garlic & Chill **7** V GF

Minted New Potatoes 7 V GF

Tenderstem Broccoli in Butter Emulsion **7** V GF

Rocket & Parmesan Salad 6 V GF

Mixed Leaves Salad 6 VG GF

Ask Your Waiter For Our Specials & Market Fish Of The Day

Dietary requirements: VG These dishes are not made with any animal products. GF Dishes are made from products which do not contain gluten as an ingredient. V These dishes are suitable for vegetarians.

† Fish dishes may contain small bones. S Spicy. NS Not spicy available.

We have a dedicated preparation / cooking area for vegetarian, vegan and gluten free food. We follow good hygiene practices in our kitchen but, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. We advise you speak to a member of staff if you have any food allergies or intolerance.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. We accept all major credit and debit cards.