

ELIXIR

OUR CUISINE

At Elixir our food showcases culinary flair, with hints of global dishes and British inspiration.

Our menu offers creative and classic small plates, tapas style for your enjoyment.

We recommend 5 to 6 dishes between two people, all dishes served as and when they are ready

NIBBLES

- Sourdough** £4.95
warm crusty bread served with aged balsamic vinegar and extra virgin olive oil **v, vg**
- Focaccia** £4.95
freshly baked focaccia served with whipped herb and herb butter **v, vg**
- Gold Olives** £4.95
marinated golden olives with a delicate, savoury flavour **v, vg**
- Spanish Guindilla Peppers** £5.95
sweet and gently spicy Spanish peppers served with crisp focaccia crostini **v, vg**
- Bruschetta** £6.95
toasted focaccia topped with ripe tomatoes, fresh basil and extra virgin olive oil **v, vg**
- Caesar Salad** £7.95
crisp gem lettuce, parmesan, crunchy croutons and caesar dressing **vgo, gfo**
- Roasted Beetroot & Goat's Cheese Salad** ... £4.95
crisp gem lettuce, roasted beetroot, goat's cheese, pickled walnuts and house dressing **v, vgo**
- Waldorf Salad** £5.95
crisp gem lettuce, fresh apple, celery and grapes with a buttermilk dressing **v, vgo, gf**
- Elixir Seasoned Fries** £5.00
served with our house aioli **v, vgo, gf**

FROM THE GARDEN

- Moroccan Hummus** £9.60
served with focaccia and za'atar **v, vg**
- Creamy Burrata** £11.00
served with heritage tomato gazpacho, chilli oil and crispy focaccia crostini **v**
- Fried Padrón Peppers** £7.00
topped with a crispy pangrattato crumb **v, vg**

FROM THE SEA

- Chilli & Garlic Pil Pil Prawns** £9.00
pan fried in a rich chilli and garlic **gf**
- Frito Misto** £10.50
a selection of crispy fried cod, prawns, courgette and squid served with house aioli
- Cured Salmon** £8.50
celeriac remoulade, creamy buttermilk and dill dressing **gf**

FROM THE BUTCHER

- 28-Day Aged Bistro Rump Steak – 6oz** ... £15.00
add peppercorn, gravy or chimichurri sauce **gf..** £2.00
- Pork Belly** £9.50
smooth apple purée, braised cabbage and rich red wine jus **gf**
- Chicken Bon Bons** £8.00
served with house aioli

- Autumn Squash Risotto** £8.50
finished with whipped ricotta **vgo**
- Corn Ribs** £7.00
served with a smoky, spicy harissa dressing **v, vg, gf**
- Grilled Tenderstem Broccoli** £7.00
served with ajo blanco and toasted almonds **v, vg**
- Potato Galettes** £6.50
with pecorino cheese and fresh chives **v, gf**

- Nduja Mussels** £11.00
served with fresh herbs and lemon **gf**
- Cod Fillet** £11.00
served with a rich and creamy bean cassoulet and spiced squash purée **gf**
- Seabass** £11.00
with confit potatoes, roasted peppers and celeriac purée **gf**

- Lamb Koftas** £10.50
fresh herb labneh and chilli oil **gf**
- Smoked Paprika Chicken Pinchos** £10.50
skewers marinated with smoked paprika and served with mojo rojo **gf**
- Slow-Cooked Ox Cheek** £12.00
delicate mashed potato and a rich sherry and red wine jus **gf**

DESSERTS

- Sticky Toffee Pudding** £8.00
warm, sticky toffee pudding served with rich toffee sauce and vanilla ice cream **v, vg**
- Chocolate Brownie** £8.00
rich chocolate brownie served with chantilly cream and warm chocolate sauce **v**
- Basque Cheesecake** £8.00
baked basque served with a vibrant raspberry coulis **v**
- Churros** £7.00
Spanish-style doughnuts served with warm chocolate dipping sauce and cinnamon sugar **v**
- Selection of Ice Cream** £5.50
ask for server for the available flavours **v, gf**

PLEASE NOTE:

Could you please inform your server of you have any allergens or dietary requirements - we have a full allergens list available on request.

GLOSSARY:

v - vegetarian **vg** - vegan **vgo** - vegan option
gf - gluten free **gfo** - gluten free option

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LUNCH & PRE THEATRE MENU

Pick 3 dishes for £21.95

Last orders 6:30pm

Fried Calamari

served with house aioli

Fried Padron Peppers

topped with a crispy pangrattato crumb **v, vg**

Moroccan Hummus

served with focaccia and za'atar **v, vg**

Autumn Squash Risotto

finished with whipped ricotta **v, vgo**

Pork Belly

smooth apple purée, braised cabbage and rich red wine jus **gf**

Seabass

with confit potatoes, roasted peppers and smooth celeriac purée **gf**

Chicken Bon Bons

served with creamy house aioli

Smoked Paprika Chicken Pinchos

skewers marinated with smoked paprika and served with mojo rojo **gf**

Caesar Salad

crisp gem lettuce, parmesan, crunchy croutons and caesar dressing **vgo, gfo**

Potato Galettes

finished with pecorino cheese and fresh chives **v, gf**

Elixir Seasoned Fries

served with our house aioli **v, vgo, gf**

10% Discount on all drinks after the Theatre * Must have a dated receipt

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SUNDAY ROAST MENU

£32.95 for two courses £35.95 for 3 course

STARTERS

Chef's Homemade Soup A daily-changing homemade soup, accompanied by warm, crusty bread *v*

Winter Squash Risotto Creamy winter squash risotto, finished with whipped ricotta *v, gf*

Chicken Bon Bons Golden, crisp chicken bon bons with our house aioli

Elixir Scotch Egg A traditional Scotch egg paired with beetroot ketchup

Fried Calamari Crisp, golden-fried calamari with our house aioli

MAINS

Topside of Beef Tender slices of Scottish roasted topside

Chicken Supreme Succulent chicken supreme

Lamb Ballotine Rolled lamb ballotine, slow-roasted until tender,
stuffed with lamb, spinach and mint

Mixed Bean and Butternut Squash Pie Topped with a flaky puff pastry crust

All Sunday roasts are accompanied with finest crisp roast potatoes, honey-glazed carrots
with a crisp sprinkling of bread crumb, roasted parsnips, braised hispy cabbage,
Yorkshire pudding and rich gravy

SIDES

Pigs in Blankets	Seasonal Vegetables <i>ve</i>	Cauliflower Cheese <i>v</i>	Yorkshire Pudding	Jug of Gravy <i>gf</i>
£6.95	£5.95	£6.95	£1.95	£1.95

DESSERTS

Sticky Toffee Pudding Warm sticky toffee pudding with rich toffee sauce and vanilla ice cream

Chocolate Brownie Rich chocolate brownie with Chantilly cream and warm chocolate sauce

Basque Cheesecake Baked Basque cheesecake with vibrant raspberry coulis

Churros Spanish-style doughnuts dusted with cinnamon sugar, with warm chocolate sauce for dipping

Selection of Ice Cream Please ask your server about today's available flavours

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