

all day/

Beginnings

☆ **Soup of the Day** 12.5 -464 cal
Prepared with today's finest & freshest market ingredients

Wild Mushroom Arancini 13.5
Truffle mayo, rocket & parmesan -477 cal e m su

☆ **Avocado Garden** 13
White quinoa, pomegranate & beetroot hummus -928 cal mu su ve

☆ **Greek Salad** 13.5
Cucumber, peppers, Kalamata olives, onion, feta cheese & fresh oregano -706 cal m mu su v

☆ **Caesar Salad** 13.5
Croutons, bacon, parmesan & anchovies -762 cal e f g m mu su
Add-ons | grilled chicken 2.5 | tiger prawns 3.5 | avocado 1.

Crispy Calamari 14.5
Daikon slaw & Sichuan salt chilli jam -508 cal cr mo s

Asparagus Remoulade 16.5
Smoked salmon, Asparagus, celeriac, & herring caviar
-455 cal c e f mu su

Mains

☆ **Aubergine Gratin** 16
Slow-roasted aubergine, halloumi cheese, potato & tomato
-265 cal m su v

☆ **Smoked Haddock Fishcakes** 18.5
Chilli mayo & vegetable salad -602 cal e f g m su

☆ **Pea and Roasted Tomato Risotto** 18.5
Cherry tomato, basil, local peas & aged parmesan cheese
-1207 cal m su v
Add-ons | grilled chicken 2.5 | tiger prawns 3.5 | bacon 1.5

☆ **King Prawn & Crayfish Linguine** 22.5
Cherry tomatoes, rocket, garlic, chilli & red onion -1241 cal cr e g

Grilled Welsh Rack of Lamb 29.5
Three-bone rack with slow roasted vegetables, fennel & asparagus
-837 cal c su

Grilled Tiger Prawns 26.5
Two prawns with home-made babaganoush, wild rocket & garlic brioche -719 cal cr mg

Currywurst 16
Traditional bratwurst cooked with home-made curry and fries
-342 cal c g mu su

Grill

*All fish dishes served with garlic purée, all meat & and poultry served with caramelised shallot & grilled mushroom.
Approximate pre-cooked weights.*

☆ **Dedham Vale Ribeye Steak** 270g -360 cal 28.5

Salmon Fillet 210g -321 cal e f mu 18.5

Corn-Fed Chicken Breast 200g -361 cal 16.5

☆ **Wild Sea Bass Fillet** 170g -148 cal e f mu 22.5

Homemade Sauces 2

Peppercorn | Red Wine Jus | Salsa Verde | Chimichurri |
Curry Sauce

c - celery cr - crustacean e - eggs f - fish g - gluten l - lupin
m - milk mo - molluscs mu - mustard n - nuts p - peanuts
s - sesame so - soya su - sulphites v - vegetarian ve - vegan

Sides 5

Sautéed Vegetables -50 cal m v Creamed Spinach -362 cal m
Sweet Potato Fries -156 cal Mashed Potatoes -210 cal m
Asparagus and Truffle Butter -420 cal d v

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Sandwiches *Served with fries or mixed leaf salad*

☆ Buttermilk Chicken Burger 180g 15.5

Lettuce, tomato, gherkin, Swiss cheese & truffle mayo on a toasted sesame seed brioche bun - 1564 cal e g m mu

Angus Beef Burger 227g 16.5

Lettuce, tomato, gherkin, Swiss cheese & truffle mayo on a toasted sesame seed brioche bun - 1998 cal e g m u su

Eastway's Veggie Wrap 14.5

Black bean, sweet potato, lettuce, jalapeños, chipotle mayo in a flour tortilla - 421 cal e g m u su ve

Tuna and Cheese Melt 14.5

Tuna and mayo with red onions, swiss cheese and a pinch of paprika - 952 cal f g m su

Desserts

Yoghurt & Lime Parfait 10.5

With strawberry and pomegranate salsa peach elderflower sorbet - 207 cal e m

Lemon Honey Panacotta 9.5

Served in a glass with raspberry champagne granite - 107 cal m su

Vanilla, Raspberry & Mango Baked Alaska 10.5

Toasted flaked almonds, honeycomb and chocolate sauce - 1025 cal e g m n su

British Cheese Selection 10.5

Colston Bassett blue, Somerset brie, Keens cheddar, fig chutney & cheese biscuits - 1225 cal g m

Homemade Ice Creams & Sorbets 2.5 *per scoop*

Ice creams - Vanilla | Chocolate | Strawberry - 196 cal m

Sorbets - Lemon | Strawberry | Passion fruit - 196 cal

Add a topping 1.5

Chocolate sauce - 125 cal | Vanilla sauce - 136 cal | Mixed berries - 198 cal

“You learn a lot about someone
when you share a meal together.”

- Anthony Bourdain