

# lunch/




Please note this is a sample menu  
and may be subject to change


## Beginnings






**Avocado Garden** 10    
quinoa, hummus & pomegranate






**Cherry Tomato Gazpacho** 8     
bocconcini & panzanella garnish

**Burrata & Raspberries** 10    
fresh & dried raspberries heirloom tomatoes, black olives & basil

**Roast Chicken Salad** 9/12     
grapefruit, mint, parsley, red onion, croutons & house dressing

**Gin & Tonic Salmon** 11    
gin cured salmon, lemon tonic gel, avocado, dill & rye crisp

**Caesar Salad** 9/12       
crispy bacon, baby gem, anchovy, parmesan & croutons  
add butter roast chicken 3.50/5.50

**Cod Brandade** 10       
parsley crumb, tapenade, saffron aioli & rocket cress

## Burgers & Sandwiches

all served with fries

**Eastway Beef Burger** 16      
bacon, cheddar cheese, lettuce, tomato, red onion  
& pickled gherkin




**Panko Chicken Burger** 16      
chicken breast, lettuce, tomato, red onion, mayonnaise





**Open Steak Sandwich** 16     
grilled sirloin, caramelized onion, crumbled blue cheese  
& rocket

**Grilled Halloumi Sandwich** 12      
homemade grilled country bread, harissa mayo, tomato  
& rocket

## Middle




**Asparagus & Pea Risotto** 16     
tarragon, parsley, spring onion & lemon

**Eastway Fishcakes** 16     
hake & salmon, fresh herbs, lemon, mixed leaves  
& tartar sauce





**Parmesan Gnocchi** 18      
semi sun dried tomatoes, mozzarella & basil pesto

**Spring Lamb Ragout** 18     
lamb shoulder, green peas, mascarpone, pea shoots & rigatoni

## King Prawn, Crayfish &

**Rocket Linguine** 16     
chilli, garlic, red onion & parsley

**Slow Braised Beef Blade** 20    
parsley mash, green peas, spring onion, pancetta & red wine jus

**Grilled Tuna Niçoise** 24      
tuna sauce, baby gem, beans, soft boiled egg & new potatoes

## Grill

**Ribeye Steak** 250 g 26

**Sirloin Steak** 240 g 26


our steaks are 28 days aged and served with  
grilled mushroom & braised shallot


**Tuna Loin** 200 g 21


*Sauces* - Peppercorn | Béarnaise | Red Wine Jus |  
Horseradish | Tartar | Blue Cheese Butter | Chimichurri

*Sides* 5


Sautéed Spinach with Shallot Butter | Mashed Potato |  
French Beans | Heirloom Tomato Salad | Chunky Chips |  
French Fries | Mixed Leaves


 eggs


 dairy


 gluten


 vegetarian

 nuts

 fish

 mustard

 crustacean

 celery