



# lunch/




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



## Beginnings






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

**Butternut Squash Veloute 8**      
wild mushroom, shaved parmesan & croutons

**Burrata & Peaches 10**    
heirloom tomatoes, black olive crumb & basil pesto

**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

**Crab Scotch Egg 10**       
mango salsa, curried aioli & coriander





## 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

**Courgette & Broad Bean Risotto 16**  
green peas, ricotta, basil pesto, pea shoots & lemon   

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





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

**Venison Ragout 18**     
slow braised venison, wild mushrooms, crumbled feta  
basil & rigatoni

**King Prawn, Crayfish &**   

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

**Roast Corn-fed Chicken 19**   
courgette puree, warm quinoa & bean salad, & tomato dressing

**Grilled Tuna Nicoise 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		vegetarian		mustard
	dairy		nuts		crustacean
	gluten		fish		celery

# drinks/

We are conscious of how harmful plastic is to the environment so our drinks are served without straws. Please let us know if you require a straw and we can provide a biodegradable alternative.

## Mocktails

5 each

### Cranberry Flower

cranberry juice, elderflower cordial & lemonade

### Passionata

strawberries, passion fruit, lime juice & soda

## Spritzers

9 each

### Zitrone Spritz

lemon-infused vodka, riesling, house sugar, soda & basil

### Espresso Tonic

vanilla-infused vodka, espresso, house brown sugar, tonic & orange

## Beer, Cider & Ale

### Bulmers Original

6

### Bulmers Flavoured

6

### Peroni / Sol / Asahi

6

### Local Craft Beers, please ask us about our selection

6.5

### Draught

Pint / Half

### Heineken

6.5 / 3.5

## Bubbles

150ml Bottle

### Pere Ventura | Cava (Spain)

9.5 44

### Ruggeri | Prosecco (Italy)

11 52

### NV Laurent Perrier Brut (France)

13.5 68

## White Wine

125ml 175ml Bottle

### Sauvignon Blanc,

5.5 7.5 25

### Los Tortolitos

Central Valley, Chile

### Pinot Grigio, Le Pianure

7 9 36

Piedmont, Italy

### Riesling, Knipser

8 10 39

Pflaz, Germany

### Albarino, Zarate

10 12 45

Rias Baixas, Spain

### Chardonnay, J Lohr

11 13 50

Monterrey, USA

### Sauvignon Blanc, Dom. Croix Saint-Ursin

55

Sancerre, France

## Red Wine

### Merlot, Los Tortolitos

5.5 7.5 25

Central Valley, Chile

### Nero d'Avola, Mandrarossa

7 9 36

Sicily, Italy

### Pinot Noir, Macmurray

8 10 39

Central Coast, California

### Malbec, El Esteco Don David

9.5 11.5 43

Mendoza, Argentina

### Cabernet Sauvignon,

11 13 50

### Château Cru Godard

Bordeaux, France

### Tempranillo, Lindes De Remulluri

55

Rioja, Spain

## Coffee

Espresso / Macchiato / Americano 4

Double Espresso / Cappuccino / Latte

Flat White / Mocha / Iced Coffee 4.5

Hot Chocolate 4.5

Cafetière 5.5/6.5

## Tea

4.5

Black / Assam / English Breakfast /  
Earl Grey / Darjeeling / Iced Tea /  
Green Tea / Organic Jade Sword Green  
Tea / Herbal & Fruit / Peppermint /  
Chamomile / Lemongrass & Ginger /  
Rooibos / Blackcurrant & Hibiscus

## Juices

4

Fresh Fruit Juices | orange,  
pink grapefruit, Denham apple

Juices | cranberry, tomato,  
pineapple