

MENU FOUR

STARTERS

ROASTED PIGEON BREAST

Balsamic mushrooms and blackberries

SEARED MARINATED SCALLOPS

Lime, chilli and coriander

TWICE-BAKED CHEESE SOUFFLE (V)

Red onion and fig chutney

GRILLED WATERMELON AND ASPARAGUS (Ve)

Mixed leaves, black olives and pomegranate

MAIN COURSES

PEPPERED BEEF FILLET

Celeriac puree, roasted shallots and chantenay carrots

ROASTED SEABASS

Mediterranean vegetables, herb potatoes and black olive dressing

ROASTED BEETROOT AND SQUASH (V)

Goat's cheese, brioche croutons and toasted seeds

CHARGRILLED AUBERGINE AND POTATO (Ve)

Red pepper, edamame beans and a spiced coconut sauce

DESSERTS

HOT CHOCOLATE FONDANT

Dark chocolate sauce and clotted cream

PECAN TART

Caramel sauce

RUBARB AND CUSTARD

Crunchy crumble topping

COCONUT PANNA COTTA (Ve)

Raspberries, mango and toasted coconut

the
eastside
rooms.

V: Vegetarian

Ve: Vegan

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.