

MENU ONE

STARTERS

HAM HOCK AND PEA TERRINE

Prune and apricot chutney and a crispy croute

PRAWN AND CRAYFISH

Leaves, cucumber ribbons and a Bloody Mary dressing

HERITAGE TOMATOES (V)

Whipped goat's cheese, fresh basil and olive oil

BAKED GOLDEN AND RED BEETS (Ve)

Leaves, fresh herbs, beetroot reduction and balsamic glaze

MAIN COURSES

CORN-FED CHICKEN BREAST

Red onion and chive mash, green beans and baby corn

HERB BAKED SALMON

New potatoes, buttered leeks and peas

PORTABELLO MUSHROOM (V)

Blue cheese, tomato chutney and wilted spinach

SEASONAL SQUASH (Ve)

Hazelnut and thyme crumble

DESSERTS

CARAMEL PANNA COTTA

Toffee popcorn and honeycomb

APPLE TART

Calvados cream and butterscotch sauce

BLACK CHERRY AND MARSHMALLOW CHEESECAKE

Black cherry compote and whipped cream

FRESH BERRIES (Ve)

Mango sorbet

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.