

MENU THREE

STARTERS

DUCK AND GREEN PEPPERCORN TERRINE

Pickled vegetables and a focaccia crisp

CRAB AND FENNEL REMOULADE

Pea shoots and a crispy croute

HONEY GLAZED GOAT'S CHEESE (V)

Apple and walnut salad with balsamic dressing

ROASTED HERITAGE TOMATO SOUP (Ve)

Sweetcorn and chilli salsa

MAIN COURSES

RUMP OF LAMB

Roasted root vegetables, redcurrant and rosemary sauce

POACHED SALMON

Samphire, asparagus and a crayfish cream sauce

BAKED GNOCCHI (V)

Sage, spinach, blue cheese and crispy brioche crumb

ROMANO PEPPERS (Ve)

Lebanese style spiced grains and tahini dressing

DESSERTS

CHOCOLATE TART

Crushed praline and clotted cream

PASSIONFRUIT CHEESECAKE

Raspberry compote

TIRAMISU

Coffee syrup and a chocolate shard

MULLED APPLES AND PEARS (Ve)

Crispy honey oats

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.