

MENU TWO

STARTERS

PROSCUITTO HAM

Fig and rocket salad, balsamic dressing and a Parmesan tuile

CURED SALMON

Duo of dill gravalax and beetroot gravalax with lemon crème fraiche dressing

CAPRESE SALAD (V)

Heritage tomatoes, torn mozzarella and rocket pesto

CELERIAC AND PARSLEY SOUP (Ve)

Truffle oil

MAIN COURSES

PANCETTA WRAPPED PORK FILLET

Garlic cream potatoes and green beans

ROASTED COD LOIN

Herb crushed potatoes, spinach and sauce vierge

RED ONION AND GOAT'S CHEESE TART (V)

Roasted peppers, courgettes and toasted pumpkin seeds

CAULIFLOWER STEAK (Ve)

Roasted potatoes, heritage tomatoes and Chimichurri sauce

DESSERTS

CREME BRULEE

Lemon infused blackberries and a shortbread biscuit

LEMON TART

Candied orange peel and a citrus syrup

BANOFFEE

Layers of banana, toffee, crushed biscuits and whipped cream

CHOCOLATE BROWNIE (Ve)

Coconut sorbet and dark chocolate sauce

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.

the
eastside
rooms.