



SAMPLE MENU

STARTERS

Seasonal Soup

Potato & Leek, Charred French Stick 7.50

Whipped Goats Cheese & Pickled Beetroot Carpaccio

Walnut Crumble & Pea Shoots 8.95

Roasted Asparagus, Serrano Ham & Poached Egg

Lemon Hollandaise 9.50

Smoked Salmon Mousse

Charred French Stick & Mix Leaf Salad 9.25

Asian Tempura Soft Shell Crab

Asian Slaw, Coriander & Saffron, Garlic Aioli 13.50

Chicken Liver & Courvoisier Pate

Pea Shoots, Homemade Onion Chutney & Charred French Stick 9.85

MAINS

Chicken Schnitzel Le Parmesan

French Fries, Garlic Butter & House Salad 22.25

Catch Of the Day

Battered Pacific Corvina, Mushy Peas, Chunky Chips & Homemade Tartar Sauce 19.95

East End Arms Burger

Japanese BBQ 6oz Beef Burger, Bacon, Fried Onion, Aged Cheddar, Homemade Coleslaw & French Fries 18.95

Creamy Spinach & Asparagus Tortellini

Aged Cheddar 17.95

ROASTS

Slow Roasted Rump Heart

Seasonal Vegetable & Bone Marrow Gravy 21.95

Nduja Stuffed Pork Belly

Tender stem Broccoli, Creamy Mash & Bone Marrow Gravy 19.50

Mushroom, Brie & Beetroot Wellington

Butternut Squash Puree & Seasonal Vegetables 17.95

Garlic & Rosemary Leg of Lamb

Greek Style Vegetables & Rosemary New Potatoes 20.95

Roasted Free-Range, Lemon & Garlic Half Chicken

Seasonal Vegetable & Bone Marrow Gravy 19.95

All roasts served with Roast Potatoes and Yorkshire Pudding

Extra Seasonal Veg 4.50

Extra Potatoes 4.50