



SAMPLE MENU

STARTERS

Seasonal Soup

Potato & Leek, Charred French Stick 7.50

Whipped Goats Cheese & Pickled Beetroot Carpaccio

Walnut Crumble & Pea Shoots 8.95

Smoked Salmon Mousse**Pil Pil King Prawns**

Garlic, Chili, Lemon & Herb Butter,
Charred French Stick 12.25

Charred French Stick & Mix Leaf Salad 9.25**Chicken Liver & Courvoisier Pate**

Pea Shoots, Homemade Onion Chutney & Charred French
Stick 9.85

Asian Tempura Soft Shell Crab

Walnut Crumble & Pea Shoots 8.95

MAINS

East End Ploughman's Board

Pork pie, Blue Cheddar Cheese, Branston Pickle,
Avocado, Egg, Cooked Ham, Crunchy Baguette 13.95

Chicken Schnitzel Le Parmesan

French Fries, Garlic Butter & House Salad 22.25

Thai King Prawn & Chicken Curry

Basmati Rice & Coriander Yoghurt 21.95

Seared Wild Salmon

Pea, Baby Spinach & Saffron Risotto,
Wild Garlic Pesto 23.95

Seafood Risotto

Prawns, Mussels, Squid & Isle of Wight
Tomato Sauce 18.50

Classic BLT

Bacon, Lettuce & Tomato on White or Granary Bread served
with Chips & House Salad 10.95

Catch Of the Day

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

Creamy Spinach & Asparagus Tortellini

Aged Cheddar 17.95

East End Arms Burger

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

DESSERT

Homemade Sticky Toffee Pudding

Salted Caramel Ice Cream 9.00

Rhubarb & Port Crumble

Custard 9.50

Homemade Vanilla Cheesecake 9.00**Raspberry & Champagne Posset**

Raspberries 9.00

Grandma's Bread & Butter Pudding

Vanilla Ice Cream 9.00

Vegan Praline Chocolate Brownie 9.00