

# WESTERN

Monday - Friday Lunch: 12.30pm – 2.30pm Dinner: 7pm – 9pm

# EASTERN

## **STARTERS**

Potted Shrimps in Seaweed Butter, Endive and Sourdough Bread £12.50  $\,$ 

Severn & Wye Smoked Salmon, Capers & Brown Bread £11.95

Ham Hock Terrine, Foie Gras with Pease Pudding £12.00

Cauliflower Soup £9.50

Maldon Rock Oysters, Vinegar & Shallot Dressing £3.00 Each

# MAIN COURSE

Sea Trout, Rainbow Chard & Pink Grapefruit Butter Sauce £23.95

Halibut, Grilled or Meuniere £29.50

Guinea Fowl Breast, Braised Kale, Leg Meat Fritter, Potatoes Gratin £20.50

Tarragon Gnocchi, Wild Mushrooms and Pecorino Cheese £18.50 (V)

Grilled Cornish Rib Eye Steak, Peppercorn Butter Sauce £32.00

Roast Lamb Rump, Borlotti Beans, Summer Vegetables & Anchovies £22.50

Roast Highland Grouse, Braised Red Cabbage, Blackberry Jus $\pounds 28.95$ 

## **STARTERS**

Lamb Samosa Chaat, Pomegranate Sweet Yoghurt, Mint Chutney £9.50

Onion Bhaji, Tamarind Sauce £8.00 (V)

## MAIN COURSE

All Mains are served with Rice & Appropriate Condiments

Chicken Madras - Cooked with Onions, Coconut Sauce £19.00

Prawn Butter Masala - King Prawns Cooked with Onions, Tomatoes and Cream Sauce £21.00

Bhindi Chana Okra, Chickpeas and Masala Sauce £17.00 (V)

#### SIDE ORDERS

Triple Cooked Chips, Fries, Charlotte Potatoes, Seasonal Market Vegetables, Mixed Salad All £3.50

ALL EASTERN DISHES ARE DESIGNED
TO BE SERVED INDIVIDUALLY
OR FOR THE TABLE TO SHARE

Senior Sous Chefs Andy Blackburn & Arkadiusz-Tomas Forystek