

EAT 17

Apple & Hibiscus martini 6.00



Aperol spritz 6.00

SNACKS

Nocellara olives 3.50

House bread 2.25

Chorizo jam & baba ganoush crostini 3.25

Halloumi fries, pomegranate & mint 5.50

Hot wings (GF) 4.95

Buffalo hot sauce & blue cheese / Spicy Korean sauce, spring onion, sesame seeds

SALADS ETC

Open sandwich with Thai style chicken, coriander, ginger, mango, spring onions & sweet chilli butter (N, Sesame) 8.50

Grilled cauliflower, Ras el Hanout, hazelnut, baba ganoush, sticky beets (V,N) 7.50

Warm honey roast squash salad, sticky beets, black quinoa, roast walnuts & feta 9.50–

add chicken + 4.00

SIDES

Greens / Chips / Mash / Local organic salad – 3.75 each

SMALL PLATES

Moules mariniere, cream, parsley, bread 8.50/14.00

Pan fried scallops, parsnip puree, Eat17 bacon jam, sourdough crumb, herb oil 9.00

Braised rabbit, orzo pasta, tomato onion gravy, feta & toasted crumbs 8.50

Buttermilk fried squid tacos, avocado, sriracha aioli 8.50

Avocado, eggs with feta & pomegranate, sourdough toast 8.50

LARGER PLATES

Onglet steak & chips (rare or medium rare), aioli, mushroom gravy, chips 15.00

Israeli couscous, red pepper & fennel seed stuffed aubergine, feta & sundried tomato dressing 13.50

30-day aged Ribeye Steak, aioli, mushroom gravy, chips 20.75

Roasted squash, radicchio & hazelnut gnocchi, crispy sage & truffle honey 8.00/14.50

Buttermilk Chicken burger, slaw, tomato relish, jalapeno, aioli, chips (GF available) 13.75

Cheeseburger, bacon jam, pickles & chips (GF available) 12.75

Beer battered fish & chips, mushy peas 13.25

Please inform your server if you have any food allergies before ordering.

A discretionary service charge of 12.5% is added to the bill, which is shared by all staff on duty.