

EAT 17

Aperol spritz – 6.00 Apple & Hibiscus martini – 6.00

SNACKS

House bread 2.25

Nocellara olives 3.50

Chorizo jam and 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

STARTERS

Soup of the Day (V) – 5.75

Moules mariniere, cream, parsley, toasted bread stick - 8.50

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

Grilled cauliflower, Ras el Hanout, hazelnuts, 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

SUNDAY ROAST

Roast half chicken – 15.50

Roast sirloin of Aberdeenshire beef – 16.50

Slow roast pork belly – 16.50

Slow roast lamb shoulder – 15.50

Nut roast (V, N) – 12.75

Half size roast for children – 7.75

All served with Yorkshire pudding, roasties, stuffing, greens & gravy.

MAINS

Buttermilk fried chicken burger, slaw, aioli,
tomato relish, chips (GF available) – 13.75

Cheeseburger, double Gloucester, bacon jam,
aioli,
pickles & chips (GF available) – 12.75

Beer battered fish & chips, mushy peas – 13.25

Israeli couscous, red pepper & fennel seed stuffed
aubergine, feta & sundried tomato dressing (V, G)-

13.50

SIDES

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

Cheesy truffled cauliflower – 4.00

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.