

EAT 17

Blackberry Spritz 8.00 Mother's Ruin Damson Fizz 7.00

Eat 17 sourdough, salted butter - 2.25 Lemon coriander olives - 3.00 Marcona almonds - 3.00
Nocellara olives - 3.50 Suffolk fennel & rosemary salamis - 3.00 Bacon Jam & Philly tostada - 4.00

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Mussels with fennel, chilli & bisque - 7.50

Fried chicken wings Korean style (Se) or hot sauce & blue cheese dip (both GF) - 6.00

Halloumi fries, tahini yoghurt, pomegranate & mint (Se) - 6.50

Slow smoked beets, Cashel Blue, fried walnut & watercress (Ve available) - 7.50

Whole BBQ prawns, ajo blanco & burnt peppers – 8.00

Duck leg pappardelle with onions and sage - 7.50/14.00

Ricotta gnocchi, creamed truffle Jerusalem artichokes & leek - 7.50/14.00

Roasted tomato & spiced sweet potato soup, pine nuts, crème fraiche & sourdough (N) - 6.00

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Flat Iron steak, burnt leeks, bacon herb butter & chips - 15.00

Short rib puff pastry pie, hispi cabbage, roast garlic & mature cheddar creamed mash – 15.50

BBQ whole plaice, lemon butter, ratte potatoes, garlic young cabbage - 17.00

BBQ celeriac, fregola, soy cream cheese, slow cook carrots, rosemary dressing,
almond crumb & watercress (Ve) – 13.50

Dhal, paratha, chilli oil, coriander, lime, Bombay mix, soy yoghurt, toasted almond, hispi cabbage (N)
(Ve) - 13.75

Roast duck breast, bbq red cabbage with apple, charred shallots, cheddar garlic mash & rosemary – 16.50

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

(Voted Top 3 burgers in London ES magazine)

(Pillars) Beer battered haddock or monkfish, chips & mushy peas– 14.00/18.00

Fish of the day – please ask for details

*Truffle cheese chips - 4.50, Chips - 3.75, Seasonal greens - 3.75, Creamy garlic cheddar mash - 4.00,
Local leaves with shallot, sherry vinegar & e.v olive oil - 3.75*

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

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

Dessert Menu

Cashel Blue, Bath Soft, quince & crackers - 8.00

Rum baba, pear compote & crème fraiche - 6.50

Tarte Tatin & amaretto crème anglaise - 6.95

Chocolate melting pudding & vanilla ice cream (GF) - 7.00

Ice cream (banana & pecan) cookie sandwich - 4.00

Affogato (salted caramel) - 4.00, Ice creams (salted caramel, choc, banana & pecan, vanilla, sorbets) - 2.00 a scoop

Pudding Wines

Pedro Ximenez – Triana, Emilio Hidalgo 4.95, Sauternes – Clos Dady 6.25, Tokaji Royal Aszu – Patricius 8.75, LBV Port – Quinto do Crasto 4.50/49.95, Tawny Port – Warres Otima 5.25, Muscat de St Jean 4.95