

# EAT 17

*Negroni 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

Suffolk fennel & rosemary salamis 5.00      Bacon Jam & Philly crostini 4.00

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BBQ mussels with fennel, chili & bisque 7.50

Fried chicken wings Korean style (Sesame) or hot sauce & blue cheese dip 6.00

Halloumi fries, tahini (Sesame) yogurt, pomegranate & mint 6.50

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

BBQ prawns, ajo blanco (Almond), Nduja & burnt peppers 8.00

Duck leg pappardelle with onions and sage - 7.50/14.00

Ricotta gnocchi, creamed truffle Jerusalem artichokes and leek 7.50/14.00

Celeriac soup with crispy sage, pine nuts, crème fraiche & sourdough 6.00

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## *Sunday Roasts at Eat 17 £16 pp*

*Choose from roast sirloin of Aberdeenshire beef, slow roast Suffolk pork belly, lamb shoulder or charcoal roast chicken*

*Served with Yorkies, roasties, East London sausage stuffing, red cabbage, peppery root veg mash, celeriac puree, truffle cauli cheese & gravy*

Vegan option: BBQ celeriac, red cabbage, charred shallot, pepper swede mash, slow cooked carrots, hispi cabbage, vegan gravy, roasties £13

### Other mains:

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

Dal, paratha, peanuts, chili oil, coriander, lime, Bombay mix, almond yoghurt, toasted almond, hispi 13.75

Shortrib pie for 2, hispi cabbage, roast garlic & mature cheddar creamed mash 28.00

BBQ whole lemon sole, lemon butter, new potatoes, garlic young cabbage 19.00

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*Truffle cheese chips 4.75, Chips 3.75, Seasonal greens 3.75, Creamy garlic cheddar mash 3.75, 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.

# EAT 17

## *Dessert Menu*

*Cashel Blue, Baron Bigod, quince & crackers 8.00*

*Rum baba, pear compote & crème fraiche 6.00*

*Apple tart tatin & Amaretto custard 6.50*

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

*Mother's Ruin Jellies 3.00, Salted caramel madeline & toasted almond 4.00, Ice cream (banana) cookie sandwich 4.50*

*Affogato (salted caramel) 4.00, Ice creams (salted caramel, choc, banana straciatella, vanilla, blood orange sorbet) 2.00  
a scoop*

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## **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*

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