



EAST CLOSE A LA CARTE MENU

TO START

SEARED SCALLOPS	£9.00
With a broad bean and pancetta cassoulet and asparagus	
EAST CLOSE HOMEMADE SOUP	£5.50
With Wholemeal Bread – please ask for today's choice	
ARANCINI, QUAILS EGGS AND WILD MUSHROOMS	£7.50
CRAB REMOULADE	£8.50
Presented on toast medallions with cucumber and avocado	
PULLED PORK SCRUMPET	£6.50
Marinated Slaw and Barbecue Ketchup	
SALAD OF CARAMELISED FIGS	£6.70
With Apples, Walnuts, Watercress and Blue Vinney	
SMOKED DUCK BREAST	£8.00
With a celeriac salad	

MAINS

BRAISED PORK BELLY	£16.50
Served with glazed apple and a Calvados jus, savoy cabbage and mash	
8oz RIBEYE STEAK	£20.00
Served with grilled flat mushroom, cherry vine tomatoes and hand cut chips	
Add Peppercorn sauce or Red Wine Jus	£1.50
SAGE & ONION CRUSTED CHICKEN	£15.50
Fondant Potato, Root Vegetable Puree, Warm Coleslaw	
PAN ROASTED DUCK BREAST	£16.80
Dauphinoise Potato, Beetroot in a plum reduction	
PAN FRIED SEABASS FILLET	£17.50
Braised Fennel, Samphire, Confit Cherry Tomatoes and Sauce Vierge	
SWEET POTATO GNOCCHI	£14.50
Spinach, Red Onion Marmalade and a White Wine Cream Sauce	

SIDE DISHES

NEW POTATOES	£3.00
HOUSE SALAD	£3.00
HAND CUT CHIPS	£3.00
SEASONAL VEGETABLES	£3.50
SWEET POTATO MASH	£3.00
CAULIFLOWER CHEESE	£3.50



PUDDINGS

MOCHA CRÈME BRULEE Something Special for the Coffee Lover	£6.50
CONDENSED MILK PARFAIT Pistachio and Toffee Ice Cream	£7.00
DARK CHOCOLATE FONDANT With vanilla ice cream and seasonal berries (10 minutes)	£8.00
ICES AND SORBETS 3 scoops of your choice	£5.00
EAST CLOSE CHEESE BOARD A selection of 4 local cheeses	£9.00

Chef's Pudding of the Week - Please see our specials card