



Eastgate Clock










A gate of 3 ages. Originally built by the Romans, the present gate was built by the Georgians and finally the clock was added in celebration of Queen Victoria’s Jubilee.

(V) – Vegetarian (VB) – Vegan (GF) – Gluten Free








Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Please ask for the allergen version of this menu and speak to a member of our team if you have any additional enquiries. A 10% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. *There is an additional supplement charge for dishes marked with an * and *** when guests are dining as part of a dinner inclusive package. 'Seabass', 'Sirloin and fries' and 'Ribeye and fries' carry an additional £5.00, 'Steak house sirloin' and 'Steak house ribeye' carry an additional £10.00. Your dinner inclusive package includes a starter, main and dessert from our main menu. Side dishes are not included and will therefore be billed separately, along with any dish supplement charges.




SMALL PLATES

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| Sticky chicken wings | 8.00 |
| Buffalo – with Frank’s® RedHot sauce and drizzled with creamy ranch dressing  | 651kcal |
| Thai – smothered in sweet chilli and honey sauce | 761kcal |
| Barbecue - hickory smoked barbecue sauce  | 683kcal |
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| Leek and potato soup | 7.00 |
| served with warm crusty bread  | 229kcal |
| <hr/> | |
| Crispy salt and pepper squid | 8.50 |
| with a garlic and herb aioli dip and a wedge of lemon  | 552kcal |
| <hr/> | |
| King prawns and chorizo | 9.50 |
| with a garlic and parsley butter, served with warm crusty bread | 598kcal |
| <hr/> | |
| Crushed avocado and roast vine tomato bruschetta | 7.75 |
| drizzled in chilli oil and finished with coriander  | 595kcal |
| <hr/> | |
| Harissa houmous | 8.50 |
| served with warm flatbread  | 667kcal |
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| Freshly made, hand coated halloumi fries | 8.50 |
| served with a sweet chilli dipping sauce and sprinkled with coriander  | 899kcal |
| <hr/> | |
| Garlic mushroom bruschetta | 7.50 |
| in creamy garlic sauce and finished with peppery rocket, served on toasted sour bread  | 792kcal |
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| Parma ham and sliced melon | 9.50 |
| crumbled Dolcelatte and honey mustard dressing  | 207kcal |





SALADS

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| Classic Caesar | 13.00 |
| baby gem lettuce topped with crunchy croutons, Grana Padano shavings and a creamy Caesar dressing  | 316kcal |
| Add hot grilled chicken breast | + 226kcal 4.95 |
| or grilled halloumi  | + 255kcal 4.00 |
| <hr/> | |
| Nourish bowl | 14.00 |
| baby gem lettuce, rocket and kale topped with vine tomatoes, cucumber, avocado, edamame, red onion, quinoa and brown rice, drizzled in balsamic dressing   | 415kcal |
| Add hot grilled chicken breast  | + 226kcal 4.95 |
| or grilled halloumi   | + 255kcal 4.00 |











BURGERS

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| Our burgers are served in a brioche style bun with mayonnaise, lettuce, tomato, red onion and gherkin slice with your choice of skin-on-fries +415kcal or side salad +35kcal. | |
| Gourmet beef | 19.50 |
| topped with pulled barbecue beef and mature Cheddar | 1066kcal |
| <hr/> | |
| Classic beef | 17.50 |
| topped with crispy bacon and mature Cheddar | 1028kcal |
| <hr/> | |
| Black and blue | 18.50 |
| topped with grilled bacon, Dolcelatte and a sweet red onion chutney | 1057kcal |
| <hr/> | |
| Southern fried chicken | 17.50 |
| crispy coated chicken fillet, crispy bacon, mature Cheddar and hickory smoked barbecue sauce | 917kcal |
| <hr/> | |
| Garden gourmet | 17.50 |
| juicy plant-based burger, topped with a grilled flat mushroom and spicy tomato salsa  | 587kcal |





GRILLS

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| Steak house ribeye (227g/8ozs)** | 31.00 |
| cooked to your liking and served with chunky chips, beer battered onion rings, grilled tomato and grilled mushrooms | 1249kcal |
| finished with your choice of either peppercorn sauce +77kcal or chimichurri sauce +464kcal | |
| <hr/> | |
| Steak house sirloin (227g/8ozs)** | 30.00 |
| cooked to your liking and served with chunky chips, beer battered onion rings, grilled tomato and grilled mushrooms | 1086kcal |
| finished with your choice of either peppercorn sauce +77kcal or chimichurri sauce +464kcal | |
| <hr/> | |
| Ribeye and fries (227g/8ozs)* | 25.00 |
| cooked to your liking and served with chunky chips  | 1096kcal |
| Add peppercorn sauce | +77kcal 3.50 |
| or chimichurri sauce  | +464kcal 3.50 |
| <hr/> | |
| Sirloin and fries (227g/8ozs)* | 24.00 |
| cooked to your liking and served with chunky chips  | 875kcal |
| Add peppercorn sauce | +77kcal 3.50 |
| or chimichurri sauce  | +464kcal 3.50 |

LARGE PLATES

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| Fish and chips | 18.50 |
| lightly battered fish fillet served with chunky chips and mushy peas, finished with a tartar sauce  | 1083kcal |
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| Chicken makhani curry | 17.50 |
| served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney | 968kcal |
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| Penang vegetable curry | 17.50 |
| coconut milk, chilli, lemon grass and ginger, served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney  | 816kcal |
| <hr/> | |
| Grilled boneless chicken thighs | 18.00 |
| basmati rice, roast mushrooms, peas and chimichurri sauce  | 831kcal |
| <hr/> | |
| Slow cooked lamb shank | 23.00 |
| buttered mashed potato, carrots, peas and mint gravy  | 1003kcal |
| <hr/> | |
| Seabass fillet* | 22.00 |
| topped with chimichurri dressing, served with baby potatoes and a side salad topped with balsamic dressing  | 619kcal |
| <hr/> | |
| Chicken schnitzel | 17.00 |
| garlic and parsley butter, rocket, shaved Grana Padano and fries | 1192kcal |
| <hr/> | |
| Spicy tomato farfalle | 13.50 |
| farfalle pasta, tomato passata, chilli flakes, garlic, vine tomatoes and wilted rocket, topped with grated mozzarella  | 623kcal |
| VE option available  | 620kcal |
| <hr/> | |
| Smoked haddock, spring onion and mozzarella fishcakes | 17.50 |
| served with fine green beans, peas, garlic and herb aioli and a grilled lemon wedge | 667kcal |
| <hr/> | |
| Asparagus, leek and pea gnocchi | 14.50 |
| pea shoots, Grana Padano and basil oil  | 1016kcal |
| Add hot grilled chicken breast | + 226kcal 4.95 |
| or grilled halloumi  | + 255kcal 4.00 |
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| Spinach and ricotta ravioli | 15.00 |
| pomodoro and melted mozzarella, served with a side salad topped with balsamic dressing  | 759kcal |


















PIZZAS

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| Our 12" pizzas are freshly made and topped with tomato passata and grated cheese. | |
| Caprese | 14.50 |
| vine and sun blushed tomatoes, ripped mozzarella  | 1245kcal |
| VE option available  | 1028kcal |
| <hr/> | |
| Pepperoni | 16.00 |
| spicy pepperoni topped with chilli flakes | 1298kcal |
| <hr/> | |
| Spicy meat | 17.00 |
| chorizo, pepperoni and pulled barbecue beef, finished with red onion and jalapeños | 1320kcal |
| <hr/> | |
| Garden | 16.00 |
| vine tomatoes, red onion, green peppers and a sweet red onion chutney  | 1209kcal |
| VE option available  | 1126kcal |
| <hr/> | |
| Milano | 17.00 |
| Parma ham, roast fig and Dolcelatte | 1095kcal |

SIDES

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| Chunky chips   | 432kcal | 4.50 |
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| Skin-on-fries   | 415kcal | 4.50 |
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| Sweet potato fries   | 407kcal | 4.50 |
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| Tomato, avocado and red onion salad, basil dressing   | 144kcal | 4.50 |
| <hr/> | | |
| Beer battered onion rings  | 502kcal | 5.00 |
| <hr/> | | |
| Garlic bread slices, melted mozzarella  | 582kcal | 5.00 |
| <hr/> | | |
| Mini Caesar salad  | 204kcal | 4.50 |
| <hr/> | | |
| Steamed carrots, fine beans and peas   | 74kcal | 4.50 |
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| House salad, balsamic dressing   | 40kcal | 4.50 |

DESSERTS

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|---|-------------|
| Warm triple chocolate brownie | 7.75 |
| served with vanilla ice cream and drizzled in a chocolate sauce   | 789kcal |
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| Raspberry frangipane tart | 7.50 |
| served with raspberry coulis   | 366kcal |
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| Vanilla cheesecake | 7.75 |
| served with mango sorbet and coulis  | 406kcal |
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| Sticky toffee pudding | 7.50 |
| toffee sauce and vanilla ice cream   | 612kcal |
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| Indulgent ice creams (3 scoops) | 6.50 |
| (kcal per scoop) | |
| vanilla clotted cream  128kcal, salted caramel  112kcal, rum and raisin  122kcal, mango sorbet  87kcal, chunky chocolate  133kcal, strawberry  96kcal, pistachio  112kcal, mint chocolate chip  113kcal | |
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| Mini dessert and coffee | 7.00 |
| chocolate fudge cake and an americano  | 207kcal |
| lemon tart and an americano  | 196kcal |