

THE
EASTFIELD
HENLEAZE

Monday - Saturday | 12pm - 3pm | 5pm - Late

SNACKS

Carmona Mixed Olives GF/VG	3.95
Red Onion Focaccia & Balsamic	3.95
Soup of the Day & Bertinet Bread V GF option available	5.50
Sausage Roll & Homemade Brown Sauce	4.95
Deep Fried Whitebait & Paprika Aioli	4.95
Chestnut Mushroom Scotch Egg V <i>Caramelised onion jam</i>	5.95
Sandwich of the Day <i>ask staff for today's</i> GF option available Only served 12pm-3pm	
Filo Baked Camembert V <i>Truffle honey, focaccia</i>	12.95
Loaded Fries	
- Parmesan & truffle mayonnaise GF/V	6.50
- Philly cheese steak GF	6.95

BURGERS

GF option available

All served in brioche bun with a side of house 'slaw & fries

Buxtons 7oz Beef Burger <i>Onion relish, dill pickle, baby gem, tomato</i>	12.50
Buttermilk Chicken Burger <i>Garlic mayo, baby gem, tomato</i>	12.50
Black Bean Burger VG <i>Sticky mushroom glaze, spring onion, chilli and sesame salad</i>	11.95
<i>+ Monterey Jack cheese 1.00 + blue cheese 1.00</i>	
<i>+ streaky bacon 1.50 + chorizo 1.50</i>	
<i>+ fried egg 1.00 + jalapeños 50p</i>	

CHILDREN'S MENU **GF option available**

Cheeseburger & fries	4.95
Battered haddock, fries & peas	5.50
Macaroni cheese	4.50
Hummus & crudites	4.50

MAINS

Seared Tuna Steak Nicoise Salad GF <i>New potatoes, sun blushed tomatoes, olive tapenade</i>	15.95
Maple Glazed Pork Chop GF <i>Bubble & squeak, tenderstem broccoli, mustard sauce</i>	14.95
Roast Pumpkin, Hazelnut & Sage Risotto V <i>Parmesan Shavings</i>	12.95
Black Bean Chili GF/VG <i>Steamed basmati rice, chili, coriander & spring onions</i>	12.95
Beer Battered Haddock <i>sml 7.95 lrg 12.95</i> <i>Minted peas, hand cut chips, tartare sauce</i>	
Steak of the Day GF <i>ask staff for today's cut</i> <i>Roast vine cherry tomatoes, watercress salad, hand cut chips</i>	
+ Steak Sauce <i>[green peppercorn or blue cheese]</i>	2.50

ASK STAFF ABOUT OUR DAILY SPECIALS

SIDES

Pickled Onion Rings V	3.50
Skin on Fries GF/VG	2.95
House Salad GF/VG	3.50
Balsamic Roast Beetroot & Goats Cheese GF	4.50

DESSERTS

Apple & Date Crumble <i>Stem ginger ice cream</i>	5.50
White Chocolate Cheesecake <i>Raspberry coulis, honeycomb</i>	5.50
Banoffee Sundae <i>Salted caramel ice cream, peanut butter</i>	5.50
Ice-cream <i>one scoop 2.50 two scoops 3.50</i> <i>Ask staff for today's flavours</i>	
	VG option available

V vegetarian | **VG** vegan | **GF** gluten free

Our kitchen contains allergens. Please inform a member of staff before ordering & we will try to accommodate you.

Service is not included for small groups, a discretionary 10% service will be added to groups of 6 or more



WINE LIST

WHITE

	125ml	175ml	250ml	btl
Organic Verdejo Castillo de Mureva Spain <i>Fresh, crisp wine has flowery aromas, smooth body & balanced acidity. Dry, herbaceous with hints of fennel, citrus & melon.</i>	3.80	4.80	6.40	18.50
Pinot Grigio Parini delle Venezie Italy <i>Nose of wild flowers & touches of honey. Fresh & lively with notes of pear. Perfect with simply prepared seafood, chicken & salads.</i>	4.10	5.30	7.00	22.00
Viognier Élevé Marsanne France <i>Unoaked, fresh, floral character with notes of peach, the finish is soft and slightly spicy. Flavours for rich seafood & tasty chicken.</i>	4.50	5.70	7.90	23.00
Sauvignon Blanc Vidal Marlborough, NZ <i>Classic gooseberry & passion fruit aromas mingled with a crisp, grassy flavour.</i>	5.30	6.80	x	27.00
Picpoul de Pinet Jean-Luc Colombo France <i>A rich, mouth-filling wine with notes of fresh flowers & ripe summer stone fruit & melon. Great with fish & seafood dishes.</i>	5.70	7.00	x	29.00
White Rioja Viña Pomal Spain <i>Oaked. Rich with an aromatic citrus & white fruit character. Pair particularly with light creamy sauces.</i>				32.00

ROSÉ

	125ml	175ml	250ml	btl
Pinot Grigio Rosato Parini delle Venezie Italy <i>Soft, coppery-pink colour, delicate & fruity bouquet, soft & fresh on the palate. Good with chicken, pork, salads & seafood.</i>	3.90	4.90	6.80	19.50
Provence Rosé Estandon, Reflet France VG <i>Bright, shiny pale pink hue. Great finesse on the nose, with notes of pink grapefruit. Lovely balance between freshness & silky body.</i>	5.70	7.00	x	30.00

SPARKLING

	125ml	btl
Prosecco Conti D'Arco Italy <i>A wonderful palate of fresh apple, pear & a just a hint of white peach. A perfect apéritif.</i>	6.00	30.00
Three Choirs Classic Cuvee England <i>Traditionally-made sparkling wine of very high quality. Dry & elegant with elderflower & greengage fruit flavours.</i>		45.00

RED

	125ml	175ml	btl
Montepulciano Vinuva Italy <i>Red fruit with delicate hints of spicy ripe plum. Light, integrated tannins. Pair with a range of dishes: simple chicken to spicy lamb or beef.</i>	3.80	4.80	6.40 18.50
Merlot Son Excellence France <i>A partially oaked Merlot, soft blackberry & blackcurrant fruit on the palate, a spicy finish. Easy pairing - it's a great all rounder.</i>	4.40	5.60	7.75 22.00
Pinot Noir Barnabé France <i>Oak aged. Cherry on the nose, juicy & well balanced on the palate with silky, elegant tannins & a spicy finish.</i>	4.80	6.00	8.40 24.00
Malbec Portillo Argentina <i>Hints of plum, blackberries & a touch of vanilla. Fresh fruit flavours, supported by sweet & round tannins.</i>	5.30	6.60	x 27.00
Rioja Crianza Don Jacobo Spain <i>Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.</i>	5.60	6.80	x 29.00
Cabernet Sauvignon Luis Felipe Reserva Chile <i>Cassis, black cherry, mocha, cedar & a touch of mint. Dense, dark & brooding.</i>			32.00

APEROL SPRITZ

7.95 each or 2 for £14
Aperol, prosecco, soda & orange

**ASK STAFF FOR TODAY'S
REAL ALE SELECTION**

DRAUGHT BEER & CIDER

			per pint
Amstel	4.70	Gamma Ray APA	5.70
Heineken	4.95	Neck Oil Session IPA	5.50
Guinness	5.00	Orchard Thieves Cider	4.70
Red Stripe	4.80	Inch's Cider	4.80
Birra Moretti	5.50	Cloudy Apple Cider	4.75