

The East Room

• SHOREDITCH •

Snacks, Starters & Sharing

(available all day from noon to 1am)

	<i>Small Plate</i>	<i>Large/ Sharing Plate</i>
Petites Luques Olives	£3	£5
Boquerones	£4	£7
Wright Bros Oysters	£6	£10
Jamon Iberico	£8	£12
Cheese from Neal's Yard	£6	£10

DIY Dining *(from the table)*

(lunch – noon to 3pm; dinner – Mon-Weds 7-10pm, Thurs-Sat 7-11pm)

£5 (+2) £9 (+2)

If you don't have time to go à la carte or you're keen to get your 'five-a-day-on-one-plate', please help yourself to a selection of salad, starters and mains from the table... or mix it up with a DIY starter from the table and an à la carte main... or vice versa... you'll work it out. There is a £2 supplement for meat and seafood from the table.

More Starters & Mains

(lunch – noon to 3pm; dinner – Mon-Weds 7-10pm, Thurs-Sat 7-11pm)

	<i>Small Plate</i>	<i>Large/ Sharing Plate</i>
Seared Yellow Fin Tuna Carpaccio <i>citrus oil, mustard cress</i>	£6	£10
Wright Bros Prawns <i>peeled, warm, lemon oil, basil</i>	£6	£10
Cornish Crab Linguine <i>lemon, red chilli, parsley</i>	£6	£10
Vegetable Curry and Pumpkin <i>secret farm vegetable, steamed basmati rice</i>	-	£10
The East Room Baby Chicken* <i>spatchcocked, black bean dressing</i>	-	£10
Rib Eye <i>(Cumbrian Galloway aged 40 days)*</i> <i>watercress, horseradish</i>	-	£12
Herdwick Hill Lamb Cutlets* <i>salsa verde</i>	£7	£12

**Red Mains are served with a choice of DIY side salad or whatever vegetables are good this week.*