

The East Room

• SHOREDITCH •

Food served: Lunch Mon-Fri 12 to 3pm,
Dinner Mon-Wed 7 to 10pm & Thurs-Sat 7 to 11pm

Snacks, Starters & Sharing

(Items in orange available all day from 12pm to 1am)

	Small/ Bowl/Plate	Large/ Sharing Plate
♦ Puglia Olives	£3	£6
♦ Petit Luques Olives	£4	£8
♦ Boquerones	£6	£9
♦ Jamon Serrano	£8	£14
♦ Jamon Iberico (world's best?)	£14	£22
♦ Salmon Carpaccio <i>citrus oil, mustard cress</i>	£7	£10
♦ Secretts Farm English Asparagus <i>chargrilled, Parmigiano-Reggiano</i>	£8	£12
♦ Wright Bros Oysters <i>shallot vinegar</i>	£8	£14
♦ Yellow Fin Tuna Carpaccio <i>citrus oil, mustard cress</i>	£9	£13
♦ Ceviche of Diver Scallops <i>fresh lime, coriander, green chilli, extra virgin oil, vine tomato, guacamole</i>	£10	£14
♦ Kalamata Prawns <i>peeled, warm, lemon oil, basil</i>	£10	£15

More Starters & Mains

	Small Plate	Large/ Sharing Plate
♦ Cornish Mussels <i>chilli, kaffir lime, galangal, coconut</i>	£7	£11
Rigatoni Putanesca <i>olives, capers, tomatoes, peppers (add chorizo + £1)</i>	£9	£13
Cornish Crab Linguine <i>lemon, red chilli, parsley</i>	£9	£15
Risotto Primavera <i>spring peas, broad beans, mint, Parmigiano-Reggiano</i>		£11
The East Room Baby Chicken <i>spatchcocked, black bean dressing, seasonal greens</i>		£12
♦ Salt Marsh Lamb Cutlets <i>Indian spices, saffron & yoghurt</i>	£13	£18
8oz Aged Rib-Eye Steak <i>char grilled, rocket, aged parmesan</i>		£16
Aged Galloway T-Bone Steak <i>char grilled, rocket, aged parmesan</i>		£22

Red mains are served with your choice of side dishes

DIY Dining *(Help yourself from the table)*

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...

There is a £1 supplement for meat & seafood from the table.

Small DIY £8 (+£1) Large DIY £11 (+£1)

DIY Dining lunch only

Big Fish *(Great for sharing)*

Please check which fish we have in today but it's usually from a selection of sea bass, sea bream, snapper etc for one, two or more to share depending on market availability. We serve straight from the oven with fresh vegetables and your choice of sea and ocean inspired spices.

Market price/kilo

Atlantic

butter, parsley, seasonal greens, fennel, mussels & potatoes

Mediterranean

olive oil, lemon, vine tomatoes, courgettes, peppers, chorizo, saffron & potatoes

Andaman

lemon grass, sweet basil, chilli, mooli, bok choy, cashew nuts & glass noodles

Sides

Seasonal Greens <i>(whatever vegetables are good this week)</i>	£4
House Chips	£4
French Fries	£3
Side Salad <i>(from the DIY table/lunch only)</i>	£5
Green Leaf Salad	£5
Vine Tomato, Red Onion, Basil Salad	£5

The East Roof Bar Now Open

♦ Fork & finger food; easy to eat and good for sharing