

S P R I N G

S M A L L P L A T E S

MARINATED MIXED KALAMATA OLIVES *(V)* 4

GARLIC PIZZA BREAD *(V)* 7.5

GLUTEN, MILK

with mozzarella cheese 8

GLUTEN, MILK

with mozzarella cheese & tomato 8.5

GLUTEN, MILK, SULPHITES

SPICY CHICKEN LOLLIPOPS 8.5

Asian salad & sticky chilli dipping sauce

GLUTEN, MILK, SESAME, SOYA, SULPHITES

STICKY BBQ GLAZED CHICKEN WINGS 8

crispy onions, spring onions & pickled chilli

GLUTEN, SULPHITES

HALLOUMI FRIES *(V,GF)* 7.5

sweet chilli sauce

MILK

SALT & PEPPER SQUID 9

Asian salad, soy & mirin dressing, with lime, chilli & coriander mayonnaise

EGG, GLUTEN, MILK, MOLLUSCS, MUSTARD, SESAME, SOYA, SULPHITES

CUBAN STYLE PULLED PORK TACOS 9

mojo sauce, sour cream, pickled

chilli & fresh tomato salsa

GLUTEN, MILK, SULPHITES, *PORK

THAI STYLE FISH CAKES 10

seasoned with chilli, coriander & lime, with Asian salad, soy & mirin dressing, miso & sesame sauce

FISH, GLUTEN, SESAME, SOYA, SULPHITES

CHARGRILLED ASPARAGUS *(V,GF) (VE OPTION AVAILABLE)* 9

in a lemon dressing, with romesco sauce, feta, toasted pine nuts & a spring onion & garlic pesto

EGG, MILK, SULPHITES, TREE NUTS

BURRATA SALAD *(V,GF)* 7.5

salt baked beetroot, pickled chilli, red onion & rocket, finished with smoked sea salt & crispy capers

MILK, SULPHITES

M A I N S

CAJUN & LEMON HALF ROAST CHICKEN *(GF)* 27

sweet potato & chilli mashed potato, grilled tenderstem broccoli, crispy onions & chimichurri sauce

MILK, SULPHITES

CHARGRILLED LAMB RUMP *(GF)* 26

sautéed new potatoes, lemon asparagus & a pea, baby gem & pancetta sauce

MILK, *PORK

BEER BATTERED HADDOCK & CHIPS 22

homemade tartare sauce & fresh peas

EGG, FISH, GLUTEN, MILK, MUSTARD, SULPHITES

PAN SEARED COD *(GF)* 26

clam, leek & potato chowder in a rich cider & butter sauce

FISH, MILK, MOLLUSCS, SULPHITES

ROASTED PORCHETTA *(GF)* 25

pork belly marinated in garlic & herbs, served with a rich tomato, chorizo & butterbean cassoulet, rosemary salt & pea shoots

MILK, SULPHITES, *PORK

STEAK & ALE PIE *(GF)* 22

colcannon mashed potato, buttered kale, tenderstem broccoli, parsnips & a rich red wine gravy

MILK

CHICKEN, BACON & LEEK PIE *(GF)* 22

colcannon mashed potato, buttered kale, tenderstem broccoli, parsnips & a rich red wine gravy

MILK, *PORK

PAN ROASTED SEA TROUT 24

pearl couscous with cumin, paprika & garlic, tenderstem broccoli & a lemon & dill sauce

FISH, GLUTEN, MILK

WHOLE PLAICE 23

pan fried in a caper lemon butter, served with garlic Parmesan fries & tenderstem broccoli

EGG, FISH, GLUTEN, MILK

EK CAESAR SALAD *(V) (OPTION AVAILABLE)* 18

baby gem, cherry tomatoes, anchovies, pancetta, croutons, Caesar sauce & Parmesan

EGG, FISH, GLUTEN, MILK, MUSTARD, SOYA, SULPHITES, *PORK

Add chicken breast 3

MOROCCAN LAMB FLATBREAD 23

homemade garlic flatbread, with hummus, cherry tomatoes, pickled red onion, pomegranate, rocket & mint yogurt

GLUTEN, MILK, SESAME, SULPHITES

CRISPY BEEF* SALAD 22

marinated in soy, chilli & garlic, served with noodles, pak choi, cucumber, radish, coriander, soy & mirin dressing, crispy onions, pickled chilli & sesame seeds

GLUTEN, SESAME, SOYA, SULPHITES

*Change to crispy tofu

P A S T A

TOMATO & MOZZARELLA FILLED GNOCCHI 24

Italian sausage, cherry tomatoes & chilli in a rich tomato & basil sauce

GLUTEN, SOYA, SULPHITES, *PORK

SPINACH & RICOTTA TORTELLINI 22

pea, Parmesan & shallot cream sauce

EGG, GLUTEN, MILK, SULPHITES

Add chicken breast 3

MUSHROOM & BLACK TRUFFLE TORTELLINI *(V)* 24

wild mushroom, pine nut & mascarpone sauce with Parmesan

EGG, GLUTEN, MILK, TREE NUTS

CRAYFISH & PRAWN RAVIOLI 26

tomato & mascarpone sauce with a rosemary & garlic crusty baguette

CRUSTACEAN, EGG, GLUTEN, MILK

EK CARBONARA 21

smoked pancetta, black pepper, Parmesan & fresh chives

EGG, GLUTEN, MILK, *PORK

Add chicken breast 3

S I D E S

FRIES *(VE,GF)* 4.5

GARLIC BUTTER & PARMESAN FRIES *(V,GF)* 6

EGG, MILK

SALT & PEPPER SWEET POTATO FRIES *(VE,GF)* 6

SOYA

MACARONI & CHEESE WITH GARLIC & ROSEMARY BREADCRUMB *(V)* 5

EGG, GLUTEN, MILK

TENDERSTEM BROCCOLI, KALE, CHILLI & PARMESAN *(V,GF)* 6

EGG, MILK

ROASTED SWEET POTATO & CHILLI

MASHED POTATO *(V,GF)* 5

MILK

GARLIC WILD MUSHROOMS & SHALLOTS *(V,GF)* 6

MILK

CHARGRILLED ASPARAGUS IN A

LEMON DRESSING *(V,GF)* 7

E K B U T C H E R S G R I L L

All steaks are marinated in our own signature garlic & herb marinade, served with hand cut chips, roasted tomato, mushroom, & watercress salad

8oz RUMP 30

8oz SIRLOIN 32

10oz RIB EYE 36

8.5oz FILLET 44

SAUCES 2.5

Garlic butter | Chimichurri | Peppercorn
MILK | SULPHITES | MILK, SULPHITES

All burgers are served in a brioche bun with tomato, red onion, lettuce, gherkin & rosemary sea salt fries

EK SIGNATURE BURGER 19

8oz beef burger with caramelised onion chutney, smoked cheddar cheese, streaky bacon & truffle mayonnaise

EGG, GLUTEN, MILK, MUSTARD, SULPHITES, *PORK

NDUJA CHICKEN BURGER 18

chargrilled chicken thighs, smoked cheddar cheese, spicy nduja sauce & a chilli & lime mayonnaise

EGG, GLUTEN, MILK, MUSTARD, SULPHITES, *PORK

GRILLED HALLOUMI BURGER *(V)* 16.5

coated in a harissa & hot honey sauce, served with mojo sauce & truffle mayonnaise

EGG, MILK, MUSTARD, SULPHITES

MOVING MOUNTAIN BURGER *(V) (VE OPTION AVAILABLE)* 15

100% plant-based burger, smoked cheddar cheese & truffle mayonnaise

GLUTEN, MUSTARD, SOYA, SULPHITES

Upgrade to garlic butter & Parmesan fries

EGG, MILK

or sweet potato fries 2

WE USE ALL 14 COMMON ALLERGENS IN OUR KITCHEN. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.