

eat 17

WE WORK WITH EXCELLENT LOCAL SUPPLIERS TO DELIVER THE BEST SEASONAL PRODUCE. HG WALTER FOR THE MEATS, PETER SPARKS IN LOUGHTON SCOURS THE LONDON VEG MARKETS FOR THE BEST QUALITY FRUIT AND VEG & WE WORK DIRECTLY WITH BILLINGSGATE TRADERS TO SOURCE THE FRESHEST AND BEST QUALITY FISH

FESTIVE DINNER MENU

TO START

MULLED WINE **£5.90** CHESTNUT DAIQUIRI **£9.50** TWINKLE **£12** SPICY MARGARITA **£8.50** HOT BUTTERED RUM **£8.50** (MILK)
FRESH BREAD & EAT 17 OLIVE OIL (WHEAT) **£3.50**
MARINATED CERIGNOLA OLIVES **£3.50**
CROSTINI IN 3^S - SMOKED CHESNUT CAPONATA OR BRIE, DATE & WALNUT OR LONDON CURE SALMON RILLETES (MILK, WHEAT) **£5**
BUFFALO OR KOREAN STYLE WINGS (WHEAT, EGG, MUSTARD, SESAME, SULPHITES) **£7.00**

SMALL

TRIO OF GAME TERRINES, GARDEN PICKLES, TOASTED BRIOCHE. (SULPHITES, MILK, MUSTARD) **£9**
ROASTED SCALLOPS, BLACK PUDDING, APPLE PUREE, PARSNIP CRISPS (WHEAT, SHELLFISH) **£9**
FARINATA PANCAKE, GLAZED WILD MUSHROOMS, FRESH TRUFFLE (SULPHITES) **£9 VEGAN**
OAK SMOKED TROUT, TOASTED RYE BREAD, LOCAL SPRUCE BUTTER (MILK, SULPHITES, WHEAT) **£8**
ROASTED BEETROOT SALAD " PALACE CULTURE " GOAT S CHEESE, CANDIED WALNUTS (NUTS) **£8 VEGAN**
SEASONAL SOUP, HOUSE BREAD-ASK FOR TODAY'S SPECIAL **£7**

LARGE AND FROM THE BERTHA WOOD BURNER

CROWN PRINCE SQUASH CURRY, CRISPY LOTUS ROOT, COCONUT YOGHURT, QUINOA (WHEAT, SULPHITES) **£14 VEGAN**
SWEET POTATO, PORCINI & CHESTNUT WELLINGTON, BLACK CABBAGE, PARSNIP PUREE, MUSHROOM JUS (NUTS, SULPHITES, CELERY) **£14 VEGAN**
EAT 17 BUTTERMILK CHICKEN BURGER, JALAPENOS, SLAW, CHIPS (WHEAT, MILK, EGG, MUSTARD, SESAME) **£15 GF AVAILABLE**
DRY AGED BEEF BURGER, BEER ONIONS, SMOKED CHEDDAR, CHIPS (WHEAT, MILK, EGG, SESAME) **£15 GF AVAILABLE**
DEYA PALE ALE BRAISED SHIN OF BEEF PIE, BROCCOLI (WHEAT, MILK, SESAME) **£15**
BBQ HAKE FILLET, ROASTED CAULIFLOWER, CHICKEN BUTTER SAUCE, CRISPY CHICKEN SKIN, CHIVE OIL (MILK, FISH, CELERY) **£17**
COAL ROASTED KING OYSTER MUSHROOMS, CONFIT GARLIC, TARRAGON BUTTER, CHIPS (MILK, CELERY) **£14**
FISH OF THE DAY – ASK YOUR SERVER FOR TODAY'S SPECIAL **£18**
GRILLED DUCK BREAST, SPICED RED CABBAGE, CELERIAC GRATIN, JUS (MILK, SULPHITES) **£18.50**
FILLET OR FLAT IRON BEEF STEAK, GREEN PEPPERCORN & SHERRY PAN SAUCE, ROSCOFF ONIONS, CHIPS (MILK, SULPHITES) **£24 | £18**

SIDES

TRIPLE COOKED CHIPS **£3.50** TRUFFLE PARMESAN CHIPS (MILK) **£4.50** TENDER STEM BROCCOLI (MILK) **£4.50**,
LOCAL LEAVES, SHALLOT DRESSING (MUSTARD) **£3.50** ROASTED PARSNIPS & HAZELNUT PICADA **£4.25**
DIPS **£1** – (AIOLI | HOT SAUCE | EAT17 BACON JAM)

DESSERTS

FIGGY TOFFEE PUDDING WITH BRANDY CRÈME (MILK, NUTS) **£7.50**
BAILEY'S TIRAMISU (MILK, WHEAT, EGG) **£7.50**
EAT17 SEASONAL CHEESE, QUINCE JELLY, CRACKERS (MILK, WHEAT) **£9.50**
SALTED CARAMEL AFFOGATO (MILK) **£3.50**
SALTED CARAMEL TRUFFLES **£3.50**
DAILY SELECTION OF SORBETS & GELATO (MILK) **£3 PER SCOOP**

KIDS (3 COURSE) £6

CARROT & CUCUMBER STICKS
TOMATO PASTA OR CHICKEN GOUJONS OR FISH CHIPS & BEANS OR CHEESE ON TOAST (MILK, WHEAT)
SCOOP OF ICE CREAM (MILK)

ALLERGEN NOTICE: PLEASE BE ADVISED WE HANDLE NUTS IN THE BAR AND KITCHEN. ALLERGENS ARE LISTED ON EACH DISH BUT PLEASE INFORM US IF YOU HAVE ANY FORM OF FOOD ALLERGY AS FURTHER PRECAUTION
GF = GLUTEN FREE DF = DAIRY FREE

A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO THE BILL, WHICH IS SHARED BY ALL STAFF ON DUTY
PLEASE NOTE WE ARE A CASHLESS VENUE.

BEERS

WILD CARD DRAUGHT LAGER (4.4% ABV) £2.75 (112) | £5.50

DEYA DRAUGHT PALE ALE (5.2% ABV) £2.95 (112) | 5.95

PERONI BOTTLE 33CL (5.1% ABV) £4.95

LUCKY SAINT LOW ALCOHOL (0.5% ABV) £4.95

SASSY L' INIMITABLE CIDRE 33CL (5.2% ABV) £4.95

SOFT DRINKS

TWISTED KOMBUCHA £6.50 SPARKLING ELDERFLOWER £3.75 COKE/DIET COKE £2.95 GINGER BEER £3.75

APPLE/GRAPEFRUIT/PINEAPPLE JUICE £2.70 FRESH ORANGE JUICE £3.50 LEMONADE £2.50

WINES

SPARKLING

	125ML	BTL
PROSECCO LUNETTE ITALY	£6.95	£32
CHAMPAGNE LALLIER GRAND CRU FRANCE	£11	£63
HENNERS BRUT ENGLAND		£69

WHITE

	175ML	BTL
ESTAMPANDO (WHITE BLEND) ARGENTINA	£5.90	£22
VINHO VERDE PORTUGAL	£6.50	£27
PICPOUL DE PINET FRANCE	£7.95	£31
GAVI DI GAVI ITALY	£8.50	£36
RIOJA BLANCO SPAIN	£9.95	£38
CHARDONNAY CALIFORNIA, USA	£12.00	£45
PECORINO ITALY		£29
SAUVIGNON BLANC SOUTH AFRICA		£31
RIESLING FRITZ GERMANY		£36
SOAVE ITALY		£37
CHABLIS PREMIER CRU FRANCE		£49

RED

	175ML	BTL
MERLOT CHILE	£5.90	£22
BORSAO (GARNACHA BLEND) SPAIN	£6.50	£27
PRIMITIVO VERSANTE ITALY	£7.50	£29.75
MALBEC ARGENTINA	£9	£33.50
CAIRANNE (COTES DU RHONE BLEND) FRANCE	£9.50	£38
PINOT NOIR FRANCE	£10	£39
CHIANTI CLASSICO RISERVA(SANGIOVESE) ITALY	£11.00	£42.50
SHIRAZ AUSTRALIA		£34.50
RIOJA CRIANZA RAMON BILBAO SPAIN		£38
SAINT EMILION GRAND CRU (BORDEAUX BLEND) FRANCE		£49

ROSE

CHATEAU DE GAIROIRD PROVENCE, FRANCE	£8	£29.75
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