

# EAST AVENUE

R E S T A U R A N T

## Dinner, Taster Menus & Guest Chef Nights



### Dinner Menus

We plan our dinner menus on a weekly basis so unfortunately we can't show you what's on offer until you sit down but rest assured, they're always delicious and prepared with local fresh ingredients and served with a smile!

Below is a typical dinner taster menu as an example of the kind of things you might expect

### Taster Menu – SAMPLE ONLY

Celeriac Soup with Truffle Oil (V)(GF)

Plaice with Shellfish Bisque and Prawn Beignet

Lamb Rump, Potato Rosti, Pea Puree, Carrot with Red Wine Jus (GF)

4 Courses **£17.95**

**Thursday Evenings 18.30 Arrival**

[Please see our guide to allergens and other information at the bottom of this page.](#)

### Guest Chef & Themed Evenings

~~We regularly have guest chefs and themed evenings – please follow our social channels to see what's on.~~

Price **£45.00**



### Allergies

Please make a member of our team aware of any food allergies or intolerances.

Dairy Free (DF)

Gluten Free (GF)

Suitable for Vegetarians (V)

Prices include VAT

Credit Card Payment only Groups of 8 or larger please pay in one transaction

Gratuities are welcome, which go towards student trips.

Menus may change if items are not available but in most cases, a like-for-like substitution will be made.

Please contact Sue Lyons  
To Make a Booking  
email: [Restaurant.ec@shcg.ac.uk](mailto:Restaurant.ec@shcg.ac.uk)  
[Sue.Lyons@shcg.ac.uk](mailto:Sue.Lyons@shcg.ac.uk)