

## BREADS AND OLIVES

Breads from our in-house baker, butter £4.25 per person  
Globe olives £4.25  
Salt and pepper cashews £4.25

## OYSTERS

Colchester oysters - nature £8.00/pair  
Colchester oysters - Rockefeller £10.00/pair  
Colchester oysters - Kilpatrick £10.00/pair

## STARTERS

Lake District lamb fillet, peas, broad beans, Yorkshire skyr, mustard £13.00  
Grilled plaice, Isle of Wight tomatoes, oregano, sauce Choron £12.50  
Summer iced salad, truffle curd, Granny Smith, hazelnuts (v) £9.50  
Ham hock terrine, boudin noir, gooseberry ketchup, scratching £9.50  
Sea trout mi-cuit, crème fraîche, radish, grapefruit, dill £11.00  
Chickpea kofta, pickled cabbage, soy, mixed seeds (ve) £10.00

## MAIN COURSES

Free range chicken breast, smoked aubergine, feta, chilli, coriander £24.00  
Confit leek risotto, poached egg, Grana Padano (v) £19.00  
Sticky braised beef, glazed carrot, beer braised onions, horseradish gremolata £26.00  
Torch cod loin, Yorkshire chorizo, 'patatas bravas', beurre blanc £24.00  
Grilled stonebass, Veronique, fennel £21.00  
Raviolo of ricotta and spinach, olive, pinenut, courgette, red pepper, basil (v) £20.50

## GRILLS

8oz Cumbrian fillet, Portobello mushroom, roasted vine tomatoes, beef extract butter £37.50  
10z Cumbrian ribeye, Portobello mushroom, roasted vine tomatoes, beef extract butter £29.50  
(Steak sauces - peppercorn | bearnaise | blue cheese £3.50)  
Steak au poivre, fries, peppercorn sauce £24.00  
10oz Pork chop, roasted apples, onion £22.00  
Pavé of salmon, herb potatoes, hollandaise £24.00

## SIDES / SALADS

Creamed maris pipers (v) £5.00  
Hand cut chips £5.00  
Rosemary pomme frites £5.00  
House mixed leaves, vinaigrette (ve) £3.50  
Leaf spinach, nutmeg butter (v) £5.00  
Broccoli, peanuts, chilli (v) £5.00  
Caesar dressed gem, croutes, bacon, Grana Padano £5.00  
Fine beans, shallots, garlic (v) £5.00

## DESSERTS AND CHEESE

Chocolate meringue, cardamon custard, cherry, pistachio ice cream (v) £8.00  
Vanilla panna cotta, fresh strawberries, almond croquant (v) £8.00  
Champagne steeped baba, pistachio, fresh and iced apricot (v) £8.00  
Coupe, chocolate fudge brownie, vanilla ice cream and hazelnut (v) £5.50  
Artisan cheeses and pairings £12.50