

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

Chopped chicken liver, toasted sourdough, Alsace bacon, confit egg yolk £11.00
Beetroot tatin, Burt's blue, caramalised walnut (v) £9.50
Seared scallop, potato veloutè, beurre noisette, serrano £9.50
Sea trout gravadlax, horseradish crème fraîche, pickles £9.50
Fine pasta, steamed clams, creamy mussels £12.50

MAIN COURSES

Corn-fed spatchcock poussin, creamed chestnut polenta, crispy kale, sauce verde £24.00
Wood fired squash risotto, fresh ricotta (v) £19.00
Sticky braised beef, parsley, beer braised onion, horseradish gremolata £26.00
Seared hake, pickled salsify ribbons, anchovy £24.00
Stonebass bonne femme, king oyster, mushroom sauce £21.00
Wood fired celeriac, cabbage dolmade, chanterelle, toasted hazelnut (v) £20.50
Salt aged Creedy Carver duck breast, peverada sauce, charred chicory £24.00
Moules marinière £16.00
Moules frites £18.00

GRILLS

36oz Tomahawk to share, creamed Maris Pipers, flavours of Burgundy, choice of sauce £75 (please allow 45 minutes)
8oz Cumbrian fillet, Portobello mushroom, onion rings, roasted vine tomatoes, Café de Paris butter £37.50
10oz Cumbrian ribeye, Portobello mushroom, onion rings, roasted vine tomatoes, Café de Paris butter £29.50
(Steak sauces – peppercorn | bearnaise | blue cheese £3.50)
Steak frites, Portobello mushroom, onion rings, roasted vine tomatoes £22.00
Steak au poivre, Portobello mushroom, onion rings, roasted vine tomatoes, fries £24.00
Pavé of salmon, herb potatoes, watercress, 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, croutons, bacon, Grana Padano £5.00
Fine beans, shallots, garlic (v) £5.00

DESSERTS AND CHEESE

Dark chocolate mousse, florentine, caramel gelato £8.00
Crème caramel, raspberry, almond crouquant (v) £8.00
Pain perdu, caramalised apple, iced maple syrup (v) £8.00
Coupe, chocolate fudge brownie, vanilla ice cream and hazelnut (v) £5.50
Artisan cheeses and pairings £12.50