



**À LA CARTE MENU**

**STARTERS**

**Soup**

Roast pumpkin, calvados crème fraîche, garlic croutons, orange nutmeg crisp 7.50

**Soft Shell Crab**

Pomegranate, orange salad, pickled chillies, lime and poppy seed crisp 12.50

**Smoked Salmon**

Mousse, lime passion fruit jelly, celeriac remoulade 14.00

**Stag and Boar**

Braised red cabbage, cranberry jus 11.50

**Black Pudding**

Crispy roast potatoes, bacon, chili, spring onions 11.00

**Cheese**

Baked Somerset brie, honey roasted parsnip, spiced red onion marmalade 11.50

**West Mersea Rock Oysters**

Shallot vinegar 3.50

**MAINS**

**Sweet Potato Terrine**

Celeriac, pomegranate, aubergine purée and watercress salad 15.00

**Sea Bream**

Braised cabbage, lemon sabayon, caper crumb, fennel crisp 19.00

**ROASTS**

**Roast Sirloin of Hampshire Beef**

Creamed horseradish, Yorkshire pudding, gravy 19.00

**Roast Belly of Middle White Pork**

Apple sauce, Yorkshire pudding, sage gravy 19.00

**Whole Suffolk Free Range Chicken for Two**

Bread sauce, pigs in blankets, Yorkshire puddings, gravy 39.00

**Slow Braised Lamb Shank**

Yorkshire pudding, mint sauce 24.00

All prices include VAT. A discretionary 12.5% gratuity will be added to the final bill

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.

(v) vegetarian (vg) vegan (gf) gluten free



**All roasts are served with:**

Whole grain mustard cabbage  
Garlic roast carrots  
Buttered kale  
Beef dripping roast potatoes  
Roasted cauliflower gratin  
Red wine jus

**SIDES**

5.00 each

Sprouts & bacon  
Garlic rosemary roast new potatoes  
Braised red cabbage  
Honey roast carrots  
Hand cut chips  
French Fries

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## DESSERTS

*(Choose a glass of our recommended digestive, paired by our Sommelier)*

### Honey Pudding

Warm honey pudding, spiced pear, clotted cream 8.50

*Antonelli San Marco Passito Sagrantino di Montefalco, Italy 2008 13.50*

### Apple Pie

Apple chestnut pie, cinnamon Anglaise 7.00

*Stanton & Killeen Classic Rutherglen Muscat, Australia 8.50*

### Parfait

Chocolate cranberry parfait, clementine ganache, champagne foam 8.50

*Diplomático Reserva Exclusiva, Venezuela, 5.30*

### Trifle

Poached fig trifle, black pepper cream, walnut brittle 8.50

*Tokaji, Late Harvest, Royal, Hungary 2014 8.50*

### Christmas Pudding

Roasted oranges, Cognac ice cream 8.00

*Hennessy VS 4.10*

### Selection of Homemade Ice Creams and Sorbets

Please ask your server for today's flavours 2.00 per scoop

### Selection of British & Irish Cheeses (v)

Crackers, walnuts, grapes, celery, chutney £12 or £19 for two to share

*Taylor's 10 year old Tawny Port 8.50*

Dessert Wine & Port	70ml	Bottle
<i>Château Delmond Sauternes FRANCE</i>	7.00	40.00
<i>Tokaji, Late Harvest, Royal, Hungary 2014</i>	8.50	45.00
<i>Malvasia, Justino's Madeira, 10 year old</i>		55.00
<i>Antonelli San Marco Passito Sagrantino di Montefalco, Italy 2008</i>	13.50	65.00
<i>Stanton &amp; Killeen Classic Rutherglen Muscat, Australia</i>	8.50	45.00
<i>Vin Santo di Montepulciano, Cantina Nottola, Italy 2008</i>		68.00
<i>Taylor's 10 year old Tawny Port</i>	8.50	75.00
<i>Taylor's Vintage Port 2007</i>		160.00
<i>Tokaji Aszu 6 Puttonyos Dobog Hungary 2014</i>		90.00
<i>Fino Sherry, Tio Pepe, Jerez</i>	4.00	45.00

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