



À LA CARTE MENU

STARTERS

Homemade Bread and Butter (v)

Please ask your server for today's selection 1.50

Soup (V)

Roast tomato, caramelised onion, pickled strawberries, mint & lime crisp (available hot or cold) 7.00

Monkfish

Soya sesame glazed, celeriac remoulade, Bloody Mary jelly, potato crisp 13.50

Tartare

Diced fillet of beef, spiced yolk cream, garlic parsley flat bread 9.50

Linguini

Crab, chili, courgette, dill, Lime kiwi vinaigrette 15.50

Duck

Crispy duck salad, spring onion, orange & burnt peach pot 12.50

Salad (Vg) (GF)

Roast artichoke, beetroot, new potato, garlic fennel seed grapefruit vinaigrette, broad beans, vegetable crisps, watercress 6.50

Parfait

Duck liver, port & sauternes jelly, toasted brioche 8.00

West Mersea Rock Oysters

Shallot vinegar (gf) 3.50 each

MAINS

Quiche (V)

Brie, cheddar, kohlrabi, spinach volute, mix leaf crispy vegetable salad 15.00

Pasta

Carrot & basil cannelloni, roast aubergine mozzarella, buttered kale. Choose lemon foam (V) or bacon foam. 16.00

Halibut

Poached, summer vegetable shellfish broth, shellfish mayonnaise, poached duck egg, lime music bread 25.00

Sardines

Grilled, preserved lemon fennel salad, crayfish, shoestring sweet potatoes, salsa verde 17.00

Salmon (GF)

Pan fried salmon fillet, roast beetroot, lemon crisp, caviar, whipped avocado, smoked salmon cider sushi 21.00

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. Certain dishes may be able to be modified to be allergen free.

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



Lamb

Slow Roast shoulder, herb crust, greens, peas, feves, courgette ribbons, rocket pesto, mint jus 18.50

Beef

Breaded escallop, thyme & cheddar, roasted bone marrow, new potatoes, tomato relish 19.00

Caesar

Pulled chicken, anchovies, garlic croutons, parmesan crisp, burnt shallots 17.50

Pork Chop 350g

Served on the bone with burnt apple purée, watercress, hand cut chips 22.00

45 DAY-AGED HAMPSHIRE RARE BREED STEAKS

Served with béarnaise or green peppercorn sauce, watercress & hand cut chips.

Sirloin on the Bone 450g (gf) 29.00

Rib-Eye on the Bone 500g (gf) 32.00

Fillet 250g (gf) 44.00

LARGE CUTS

Rib of Beef 1.2kg (gf) 68.00

Chateaubriand 600g (gf) 58.00

SIDES

Smoked bacon spring onion mac & cheese 7.00

Minted Potato, sweetcorn, chives (V) (GF) 4.50

Ham & pickle salad (GF) (DF) 6.00

Thyme roasted bone marrow, bacon crumb 5.00

Apple, gorgonzola, walnut salad (V) (GF) 6.00

Hand Cut Chips (Vg) (GF) 5.00

French Fries (Vg) (GF) 5.00

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DESSERT

Posset (V)

Lime, black cherry, citrus meringue, pistachio crumble 7.00

Cheesecake (V)

Peach, strawberries, short cake, strawberry broth, compressed peaches 7.00

Tart (V)

Blueberry filo, mixed berry sorbet 7.50

Trifle (V)

Raspberry, marshmallow, basil tuile 5.50

Roulade

Chocolate, vanilla creams, chocolate crumble, roast apricot, brandy snap 6.50

Selection of Homemade Ice Creams (v) and Sorbets (vg)

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

CHEESE COURSE

Selection of British and Irish Cheeses (v)

Crackers, bread, fruit, chutney 12.00 or 19.00 for two to share

Ask the sommelier for the best pairing based on today's selection

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