



A 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

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



MAINS

Quiche (V)

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

Salmon (GF)

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

ROASTS

Roast Sirloin of Hampshire Beef

Creamed horseradish, Yorkshire pudding, gravy (gfo) 19.00

Roast Belly of Middle White Pork

Apple sauce, Yorkshire pudding, sage gravy (gfo) 19.00

Whole Suffolk Free Range Chicken for Two

Bread sauce, pigs in blankets, Yorkshire puddings, gravy (gfo) 39.00

Slow Braised Lamb Shank

Yorkshire pudding, mint sauce (gfo) 24.00

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

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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DESSERTS

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 & Irish Cheeses (v)

Crackers, bread, fruit, chutney 12.00

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