



À LA CARTE MENU

STARTERS

Homemade Bread and butter

Please ask your server for today's selection 1.50

Soup (v) (gf)

Creamed celeriac, apple panna cotta, mint infused celery 7.00

Soft Shell Crab

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

Stag & Boar Roll

Braised red cabbage, cranberry jus 11.50

Smoked Salmon

Mousse, cucumber gel, dill and keta caviar, toasted bloomer 14.00

Rabbit (gf)

Loin wrapped in bacon, sweet wine poached pear, game jus 14.00

Salad (v)

Roast heritage beetroot, bulgur wheat, blue cheese croquette, blackberries 9.50

West Mersea Rock Oysters

Shallot vinegar (gf) 3.50

MAINS

Sweet Potato Terrine (v)(gf)

Celeriac, pomegranate, aubergine puree, watercress salad 15.00

Sea Bream

Polenta, pickled ginger cucumber, red onion, shrimp and caper butter sauce 25.00

Gurnard

Pan fried fillet, kale, clam and saffron voluté, squid ink crisp, sautéed pied bleu mushrooms 26.00

Roast Hake (gf)

Poached salsify, charred baby leek, courgette spaghetti, parsley sauce, candied lemon crumb 25.00

Crispy Duck Leg (gf)

Slow confit duck leg, rosemary garlic swede, romanesco, parsnips, glazed cherries, blood orange gel 19.50

Lamb Cannon (gf)

Grilled aubergine, chilli oil, roast artichokes blacked padrón peppers, black treacle, fennel and carrot purée 33.00

Cobbler

Braised shin of beef, cheese and onion scone, carrot crisps, thyme jus 19.50

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



45 DAY-AGED HAMPSHIRE RARE BREED STEAKS

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

Sirloin 450g (gf) 29.00

Rib-Eye 500g (gf) 32.00

Fillet 250g (gf) 44.00

LARGE CUTS

Rib of beef 1.2kg, chips, salad (gf) 68.00

Chateaubriand (for two) (gf) 600g 58.00

Pork chop 350g

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

SIDES

5.00 each

Grilled courgettes lemon crumb shaved parmesan (v)

Bone marrow mash potato (gf)

Broccoli with crispy shallots (vg)(gf)

Roast Padrón peppers (vg)(gf)

Hand Cut Chips (vg)(gf)

French Fries (vg)(gf)

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DESSERTS

Warm Banana Sponge (v)

Caramelised coffee bean ice cream, Bourbon sauce 6.00

Chocolate & Orange Mousse

Spice mandarin granita, chocolate tuile 8.00

Pear and Blackberry (v)

Crumble pie, pistachio ice cream 8.50

Cambridge Burnt Cream

Praline ice cream, chocolate meringue 6.50

Roasted Fig

Almond streusel, cheesecake cream, vinegar reduction 7.00

CHEESE COURSE

Selection of British & Irish Cheeses (v)

Crackers, walnuts, grapes, celery, chutney 12.00

PLEASE ASK FOR OUR DEDICATED VEGAN/GLUTEN-FREE MENU

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