

## A la Carte

### Mersea Oysters

Six Mersea rock oysters served on crushed ice with shallot vinegar, lemon and Tabasco 'gf' **8.95**

### Salmon Caviar

Salmon caviar (50g), served with crème fraiche, grated quails eggs, lemon and toast **12.95**

### Starters

Cream of tomato and basil soup 'v' 'gf' **5.50**

Smoked haddock fish cakes, saffron aioli and peas shoots **6.95**

Home cured Scottish salmon gravadlax, granary bread, mustard dressed leaves **6.95**

Smoked mackerel pâté, toasted homemade bread and lemon **5.95**

Beef carpaccio, rocket, shaved parmesan, truffle oil 'gf' **7.50**

Chicken liver parfait, red onion marmalade and toasted homemade bread **5.95**

Vine plum tomato and buffalo mozzarella salad, Maldon sea salt, with basil pesto dressing 'v' 'gf' **6.95**

Goats cheese crostini, beetroot, walnuts and basil oil **5.95**

Barn salad, tossed salad of prawns, toasted cashew nuts, mixed seeds, crisp pancetta and lemon dressing **6.95**

### Sharing Plates

Our sharing plates are available to enjoy with as many or few dishes as you like between family or friends.

Fish Plate for two  
Smoked mackerel , gravadlax, crevettes, green lip mussels, anchovies, oysters, bread and lemon **14.95**

Mediterranean plate for two  
Parma ham, chorizo, grilled halloumi, houmous, olives, breads, balsamic and olive oil **14.95**

Breaded whitebait with homemade tartare sauce and lemon **4.95**

Baked Camembert, with garlic and rosemary, served with a selection of bread 'v' **8.50**

Breaded brie wedges served with cranberry sauce 'v' **4.95**

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### Main Course

Half lobster roasted with garlic butter, skinny fries, served with a lemon wedge 'gf' **16.95**

Posh fish pie. Smoked haddock, tiger prawns, salmon, coley, fish veloute, mash and cheddar gratin **11.95**

Fish and chips, beer battered cod with pea puree, homemade tartare sauce and thick cut chips **12.95**

Chicken wrapped in bacon, dauphinoise potato, baby carrots and au lait jus **13.95**

Lamb shank, garlic mash, fine beans and redcurrant jus 'gf' **15.95**

Beef burger, homemade with Monterey Jack cheese, bacon, brioche bun, thick cut chips, salad **12.95**

Sirloin steak (10oz), aged for 28 days with roast plum tomato, field mushroom, thick cut chips, garlic and chive butter **23.95**

Fillet steak (8oz), potato rosti, roast banana shallot and wild mushroom jus 'gf' **28.95**

Risotto of baby spinach, broad beans and garden peas, finished with pea shoots 'v' 'gf' **11.95**

Spinach, tofu and sun blushed tomato filo parcel, roast garlic tomato sauce, balsamic glazed rocket 'vegan' **11.95**

### Side Orders

Mixed vegetables **3.95**

Sautéed spinach **3.95**

French fries **3.95**

Garlic bread **3.95**

Rocket and parmesan salad, balsamic glaze **3.95**