

A la Carte

Starters

Six Mersea rock oysters on crushed ice red wine and shallot vinegar, lemon and Tabasco 'GF'	8.95
Soup of the day with homemade bread 'V' 'GFA'	5.50
Home cured Scottish salmon gravadlax, homemade bread, organic Teybrook beetroot, lemon mayonnaise 'GFA'	6.95
Smoked mackerel pate, red pepper mayonnaise and homemade olive bread 'GFA'	6.50
Homemade lobster bisque, laced with brandy, red pepper rouille 'GFA'	6.95
Chicken liver parfait, red onion relish, and brown bread 'GFA'	6.50
Fillet of beef carpaccio, rocket, shaved Parmesan and virgin olive oil	8.95
Grilled goats cheese crostini with organic Teybrook beetroot, walnut, fig and honey 'V' 'GFA'	6.95
Fresh melon, Parma ham, rocket, balsamic reduction and dukkah 'GF'	6.50

Main Course

Colchester Oyster Fishery Native lobster, garlic butter and fries 'GF'	Half 21.00
	Whole 30.00
Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'	15.95
Pan fried seabass fillet, sautéed new potatoes, kale, runner beans, creamy mushroom sauce 'GF'	16.95
Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'	15.95
Honey glazed duck breast with carrot and cumin puree, dauphinoise potato, tenderstem broccoli, orange marmalade jus 'GF'	16.95
Pan-fried calves' liver and streaky bacon, spring onion mash and caramelized baby onion jus	14.95
Homemade beef burger in a brioche bun, with gem lettuce, mayonnaise, tomato, dill pickles, served with cheese, crispy bacon, tomato relish and French fries	14.95
10oz sirloin steak with roasted tomato, flat mushroom, baby shallots, peppercorn sauce and chunky chips 'GF'	23.95
8oz fillet steak, with roasted tomato, flat mushroom, baby shallots, peppercorn sauce and chunky chips 'GF'	29.95
Vegan butternut squash, chickpea, green bean and coconut milk curry, served with coconut rice, mango chutney, warm pitta bread 'GFA'	12.95
Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF'	12.95
with Halloumi	+ 1.95

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritants