

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, beetroot jelly, 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
Fresh melon, Parma ham, rocket, balsamic reduction and dukkah 'GF'	6.50
Caprese salad, heritage tomato, mozzarella, avocado, basil cress and basil oil 'V' 'GF'	6.95
Grilled goats cheese crostini with walnut, fig and honey 'V' 'GFA'	6.95

Seafood Plate

Home cured salmon gravadlax, smoked mackerel pate, tuna carpaccio, fresh Mersea oysters, bread, lemon and rocket 'GFA'	15.95
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Mediterranean Plate

Wafer thin Parma ham, grilled halloumi, houmous, olives, artichokes, balsamic and olive oil, pitta bread and rocket	14.95
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Main Course

Colchester Oyster Fishery Native lobster, garlic butter and fries 'GF'	Half 21.00 Whole 30.00
Grilled fillet of salmon, crushed new potatoes, baby leeks, curly kale, samphire, lemon dressing 'GF'	14.95
Tuna Niçoise salad: cherry tomato, French beans, new potatoes, olives, red onion and seared tuna 'GF'	15.95
Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'	15.95
Cajun chicken Caesar salad, poached egg, anchovies, parmesan flakes, croutons and Caesar dressing 'GFA'	14.95
Honey glazed duck breast with carrot and cumin puree, dauphinoise potato, tenderstem broccoli, orange marmalade jus 'GF'	16.95
"Humphrey's" butcher pork sausages, spring onion mash and caramelized baby onion jus	12.95
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

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 S27012017