

# A la Carte

## Starters

Six Mersea rock oysters on crushed ice red wine and shallot vinegar, lemon and Tabasco 'GF'	9.95
Soup of the day with homemade bread 'V' 'GFA'	6.95
Home cured Scottish salmon gravadlax, homemade bread, organic Teybrook beetroot, lemon mayonnaise 'GFA'	6.95
Chicken liver parfait, red onion marmalade, brown bread 'GFA'	6.95
Fillet of beef carpaccio, rocket, shaved Parmesan and virgin olive oil	8.95
Grilled goats cheese crostini, walnut, fig, and honey 'V' 'GFA'	6.95
Prawn cocktail, cos lettuce, Marie rose dressing 'GFA'	6.95
Lobster bisque, laced with brandy, red pepper rouille 'GFA'	8.95

## Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'	15.95
Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'	15.95
Homemade beef burger in a brioche bun, with gem lettuce, mayonnaise, tomato, dill pickles, served with cheese, crispy bacon, tomato relish and French fries	15.95
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
Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF'	12.95
Cajun Chicken Caesar Salad	14.95
Cajun Chicken, Gems Lettuce, Croutons, Anchovies, Shaved Parmesan, Poached Egg and Caesar dressing	
Pan fried fillet of hake, pea and mushroom risotto, pea puree 'GF'	18.95

## Side Dishes

Mixed vegetables (roasted carrots, broccoli and cauliflower)	3.95
Gourmet Chips	3.95

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