

appetisers

imam bayeldi		7.00
spiced aubergine salad, cucumber yoghurt		
severn & wye oak smoked salmon		8.00
soda bread and butter		
pata negra charcuterie board - for two	per person	9.00
chilli guindilla, pickled walnuts		
morecambe bay shrimp & cornish crab		9.00
potted, mace and nutmeg butter		
steak tartar		11.50
chopped galloway beef, duck egg, melba toast		
ballontine of foie gras		12.00
poilâne melba toast, onion marmalade		
roast tobermory scallops		13.50
cherry vine tomatoes, pea shoots, crisp serrano ham		
shellfish cocktail		14.50
atlantic prawns, crayfish, brown shrimps, gem, marie rose		

crustacea

fresh atlantic prawns		7.50
shell on, in a tankard		
cromer crab		12.50
whole, shell on, mayonnaise		
dorset blue lobster		17.50
half, shell on, mayonnaise		
plateau de fruits de mer		29.50
colchester rock oysters, whelks, winkles, mussels, clams, cockles, prawns, crab		

oysters

served with rye bread, shallot vinegar – lemon

natives	6	9	12
duchy of cornwall n°.2's	15.00	23.00	29.00
rocks			
colchester premier cru n°.2's	8.50	12.50	17.00

soups

butternut squash soup	5.75
sage, parmesan, extra virgin oil	
provençal fish soup	6.00
rouille, gruyère, croûtons	

salads

caesar	8.00/12.50
romaine hearts, anchovy dressing, soft hen's egg, reggiano	
niçoise	8.25/13.50
ortiz tuna, artichokes, potatoes, haricots, egg, olives	
monte enebro goats cheese	8.50/14.50
leafy rocket, orange blossom honey	
rocket	7.50/13.00
roast vine tomato, parmesan, aged balsamic	

pasta & risotto

fresh spinach gnocchi	9.50
vine tomato fonduta, pesto	
ravioli	12.75
buffalo ricotta, rocket, girolles, gremolata	
wild mushroom risotto	15.50
porcini, chanterelles, autumn truffles	

eggs

eggs benedict	8.50
ham, brioche muffin, hollandaise	
eggs florentine	8.50
spinach, sauce mornay	

mains

chicken and mushroom pie	10.00
goosnargh maize fed chicken, ceps, puff pastry	
salmon fish cake	11.00
leaf spinach, lemon butter sauce	
hamburger	12.50
ground galloway beef, brioche bun, relishes	
fish 'n' chips	13.50
cornish day boat fish, sauce tartare	
fish pie	15.50
day boat fish, crustacea sauce, potato crust	
shank of herdwick lamb	16.00
pot roasted, 'irish stew' garnish, organic celery salt	
zarzuela of cornish squid	16.50
rope grown mussels, chorizo, chickpeas, saffron	
slow roast glazed duck	18.50
goosnargh aylesbury-peking cross, landcress, oranges	
escalope of veal saltimbocca	19.00
english veal, prosciutto di parma, sage, soft polenta	
poached atlantic halibut	19.50
parsley potatoes, sauce hollandaise	
8oz grilled ribeye steak garni	19.50
field mushroom, roast tomato, watercress, béarnaise sauce	
fillet of sea bass	21.50
marinière of leeks, heritage potatoes, devonshire cockles	
tournedos rossini	23.50
fillet of beef, foie gras croûte, aged madeira, autumn truffles	
roast yorkshire grouse	25.00
traditional tracklements, bread sauce, roast gravy	

side orders

spinach	4.00	new potatoes	3.50
green beans	3.50	buttered mash	3.50
minted peas	3.50	hand cut chips	3.75
green soft leaf, rape seed oil dressing	4.50		
elegance tomato, red onion, forum vinegar	4.50		

sunday roast — on sundays only

roast beef, yorkshire pudding	17.00
fresh horseradish, duck fat roast potatoes	